

STARTERS

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| WHOLE CAMEMBERT (V) | | 13.50 |
| WITH TRUFFLE OIL, CARAMELISED ONION CHUTNEY & SOURDOUGH ALLERGENS: MILK / GLUTEN / SULPHITES | | |
| CRISPY CHILLI BEEF (GF) | STARTER | 11.00 |
| ASIAN SLAW, CUCUMBER, CASHEW NUTS | MAIN | 20.00 |
| CRISPY RICE NOODLES | | |
| ALLERGENS: SULPHITES / SOYA / TREE NUTS / PEANUTS / FISH | | |
| PAN-FRIED GNOCCHI (GF)(DFA) | | 10.50 |
| ARTICHOKE PUREE, PICKLED WILD MUSHROOMS, CRISPY CAVOLO NERO & GARLIC BUTTER ALLERGENS: MILK / SULPHITES | | |
| FISH STEW STARTER (GFA)(DFA) | | 11.50 |
| SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES | | |
| ROASTED BEETROOT SALAD (GF)(VG) | | 9.50 |
| ROASTED BEETROOT, POACHED PEAR, VEGAN FETA, HUMMUS, WINTER LEAVES & TOASTED WALNUTS ALLERGENS: SULPHITES / SOYA / TREE NUTS | | |
| FRENCH ONION & LEEK SOUP (VGA)(GFA) | | 9.50 |
| CHEDDAR CROSTINI & BREAD | ADD CRISPY CHORIZO PIECES | 2.50 |
| ALLERGENS: GLUTEN | | |

SIDES

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| BREAD & OLIVES (VG)(GFA)(DF) | 7.50 |
| WITH OLIVE OIL & BALSAMIC ALLERGENS: GLUTEN / SULPHITES | |
| STICKY PORK BELLY BITES (GF)(DF) | 7.50 |
| SUCCULENT BELLY PORK IN A MAPLE SRIRACHA DRESSING ALLERGENS: SULPHITES | |
| CAJUN CRISPY CORN RIBS (VG) | 5.00 |
| ALLERGENS: FISH / SULPHITES | |
| CLASSIC CUMIN HUMMUS (GFA)(V) | 4.50 |
| WITH TOASTED FLAT BREAD ALLERGENS: GLUTEN / SESAME | |
| WINTER COLESLAW (VG)(DF) | 4.50 |
| ALLERGENS: SULPHITES / MUSTARD | |
| MEDLEY OF GREENS (GF)(VG)(DF) | 5.50 |
| IN GARLIC BUTTER & DUKKAH ALLERGENS: NUTS | |

BURGERS

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| MUSHROOM BURGER (VG) | 18.00 |
| PRESSED MUSHROOM WITH CRISPY ONIONS, CHILLI CRISP MAYO, SLAW, CHIPS, MIXED LEAVES ALLERGENS: SULPHITES / MUSTARD / GLUTEN / SESAME / SOYA | |
| KENTUCKY CHICKEN BURGER (GFA) | 19.00 |
| FRIED CHICKEN BREAST, HASH BROWN, TOMATO, LETTUCE, ONION, ALIOLI, CHIPS, & SLAW ALLERGENS: GLUTEN | |
| SHEPPEY BEEF BURGER (GFA) | 8OZ 20.50 |
| CHEDDAR, BURGER SAUCE, SLOPPY BEEF RAGÚ, | 4OZ 16.50 |
| LETTUCE GHERKINS & TOMATO, CHIPS, SLAW ALLERGENS: SULPHITES / MILK / GLUTEN / MUSTARD / SOYA | |

MAINS

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| SHEPPEY FISH STEW (GFA)(DFA) | 22.50 |
| SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES | |
| SLOW ROASTED PORK BELLY (GF) | 26.00 |
| BACON DAUPHINOISE, BLACK PUDDING CROQUETTE, CRACKLING, GREENS & SCRUMPY JUS ALLERGENS: MILK / EGG / SULPHITES | |
| BEETROOT, RED ONION & FETA RAVIOLI (VG)(DF) | 19.50 |
| ARTICHOKE HEART & SUN-DRIED TOMATO SAUCE, PESTO, ROASTED BEETROOT, PUMPKIN SEEDS, BASIL OIL ALLERGENS: GLUTEN / SULPHITES | |
| BUTTERNUT SQUASH & SWEET POTATO TAGINE (VG)(DF) | 18.50 |
| CHICKPEAS, APRICOTS, RED PEPPERS, PICKLED CHILLI & MINT, QUINOA SALAD, POMEGRANATE MOLASSES, FLATBREAD, GARLIC & LEMON LABNEH, GREENS ALLERGENS: SULPHITES / GLUTEN | |
| BEER BATTERED HADDOCK (GF)(DF) | 22.50 |
| SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS: SULPHITES / FISH / MUSTARD | |
| CUMIN & LEMON BATTERED JACKFRUIT (GF)(DF)(VG) | 18.50 |
| SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS: SULPHITES / MUSTARD | |
| GAME PIE (DFA) | 24.00 |
| PHEASANT & VENISON PIE WITH CREAMY MASH POTATO, GREENS, PORT JUS ALLERGENS: MILK / GLUTEN / SULPHITES | |
| BAKED THAI COCONUT SEA BREAM FILLET (GF)(DF) | 27.00 |
| WITH FISH CAKE & SPICED NEW POTATO, SEA PURSLANE & CAVOLO NERO ALLERGENS: FISH / SULPHITES / MILK | |
| SAUSAGE & MASH | 19.00 |
| BUTCHERS PORK SAUSAGES WITH BUTTERY MASH, RED WINE & ONION GRAVY, GREENS ALLERGENS: SULPHITES / MILK / GLUTEN | |
| FLAME GRILLED STEAK (GF)(DF) | 8OZ RUMP 27.50 |
| ROASTED TOMATO, MIXED LEAVES, FLAT CAP MUSHROOM, CHIPS | 8OZ SIRLOIN 33.50 |
| ALLERGENS: SULPHITES / MUSTARD | |
| ADD BLUE CHEESE OR PEPPERCORN SAUCES ALLERGENS: MILK / SULPHITES 4.00 | |

DESSERTS

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| SOMERSET CHEESE BOARD (V)(GFA) | 10.50 |
| BRIE, STILTON, CHEDDAR, GRAPES & MEMBRILLO, FIG CHUTNEY, BREAD & SEED CRACKER ALLERGENS: GLUTEN / MILK / SULPHITES / NUTS | |
| STICKY TOFFEE SUNDAE (V) | 10.50 |
| VANILLA ICE CREAM TOFFEE SAUCE, HONEYCOMB, WHITE CHOCOLATE CARAMAC & CREAM ALLERGENS: GLUTEN / MILK / EGG / SULPHITES | |
| TONKA BEAN PANACOTTA (GF)(VG) | 10.50 |
| WITH BLOOD ORANGE SEGMENTS & GEL, WHITE CHOCOLATE CRUMB & ELDERFLOWER SORBET NO ALLERGENS | |
| APPLE PIE (DFA)(VGA) | 9.50 |
| WITH CLOTTED CREAM & TOFFEE SAUCE ALLERGENS: SULPHITES / MILK / GLUTEN | |
| AFFOGATO (V)(GF) | 10.00 |
| ICE CREAM, ESPRESSO, WHITE CHOCOLATE FUDGE, MILK CHOCOLATE & CHESTNUT COOKIE, FRESH FRUIT, ALLERGENS: MILK / EGG / SOYA | |
| ICE CREAM (V)(GF)(VGA)(DFA) | 3 SCOOPS 9.00 |
| VANILLA (VGA) / STRAWBERRY & CREAM / CHOCOLATE (VGA) RUM & RAISIN / MINT CHOC CHIP (VG) / ELDERFLOWER SORBET ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION | |

(GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE
 (DF) DAIRY FREE (DFA) DAIRY FREE OPTION AVAILABLE
 (V) VEGETARIAN (VG) VEGAN (VGA) VEGAN OPTION AVAILABLE

PLEASE NOTE. WE ARE NOT A FREE FROM KITCHEN. WHILST WE TAKE THE UTMOST CARE TO AVOID CROSS CONTAMINATION, TRACE AMOUNTS OF ALL ALLERGENS MAY BE POSSIBLE IN ALL DISHES. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW, SO WE CAN ADAPT OUR DISHES ACCORDINGLY.