



STARTERS

WHOLE CAMEMBERT (V) WITH TRUFFLE OIL, CARAMELISED GRAPE CHUTNEY & SOURDOUGH <small>ALLERGENS: MILK / GLUTEN / SULPHITES</small>	13.50
FISH STEW STARTER (GFA)(DFA) SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO <small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	11.50
ROASTED BEETROOT SALAD (GF)(VG) ROASTED BEETROOT, POACHED PEAR, VEGAN FETA, HUMMUS, LEAVES & TOASTED WALNUTS <small>ALLERGENS: SULPHITES / SOYA / TREE NUTS</small>	9.50
TRUFFLE GNOCCHI (V)(GF) CAULIFLOWER CHEESE PUREE, CRISPY POTATO SKIN, PICKLED WILD MUSHROOMS AND CRISPY SHALLOTS <small>ALLERGENS: SULPHITES / EGG / MILK</small>	10.50
FRENCH ONION SOUP (VGA)(GFA) CHEDDAR CROSTINI & BREAD <small>ADD CRISPY CHORIZO PIECES</small> <small>ALLERGENS: GLUTEN / MILK / SULPHITES / SOYA</small> <small>ALLERGENS: MILK / SULPHITES</small>	9.50 2.50
BOA BUN BBQ PULLED PORK, CHICKEN SATAY, HOY-SIN SAUCE, CUCUMBER & SPRING ONION <small>ALLERGENS: SULPHITES / SOYA / PEANUTS / GLUTEN / FISH SAUCE</small>	11.50
CRISPY CHILLI BEEF (GF) <small>STARTER</small> 11.00 ASIAN SLAW, CUCUMBER, CASHEW & CRISPY RICE NOODLES <small>MAIN</small> 20.00 <small>ALLERGENS: SULPHITES / SOYA / TREE NUTS / PEANUTS / FISH</small>	

SIDES

BREAD & OLIVES (VG)(GFA)(DF) WITH OLIVE OIL & BALSAMIC <small>ALLERGENS: GLUTEN / SULPHITES</small>	7.50
CAJUN CRISPY CORN RIBS (VG) <small>ALLERGENS: FISH / SULPHITES</small>	5.00
CLASSIC CUMIN HUMMUS (GFA)(V) WITH TOASTED FLAT BREAD <small>ALLERGENS: GLUTEN / SESAME</small>	4.50
SHEPPEY COLESLAW (VG)(DF) <small>ALLERGENS: SULPHITES / MUSTARD</small>	4.50
MEDLEY OF GREENS (GF)(VG)(DF) IN GARLIC BUTTER <small>ALLERGENS: NONE</small>	5.50

BURGERS

MUSHROOM BURGER (VG) PRESSED MUSHROOM WITH CRISPY ONIONS, CHILLI CRISP MAYO, SLAW, CHIPS, MIXED LEAVES <small>ALLERGENS: SULPHITES / MUSTARD / GLUTEN / SESAME / SOYA</small>	18.00
KENTUCKY CHICKEN BURGER (GFA) FRIED CHICKEN BREAST, CHEDDAR, HASH BROWN, TOMATO, LETTUCE, ONION, AIOLI, CHIPS, & SLAW <small>ALLERGENS: GLUTEN / CELERY / MILK / SULPHITES</small>	19.50
SHEPPEY BEEF BURGER (GFA) 8oz 20.50 CHEDDAR, BURGER SAUCE, SLOPPY BEEF RAGÚ, LETTUCE GHERKINS & TOMATO, CHIPS, SLAW <small>ALLERGENS: SULPHITES / MILK / GLUTEN / MUSTARD / SOYA</small>	4oz 16.50

LUNCH MENU

SHEPPEY FISH STEW (GFA)(DFA) SMOKED HADDOCK, SALMON, COD & MUSSELS WITH FOCACCIA, PARMESAN & ROMESCO <small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	22.50
GODNEY ASPARAGUS RISOTTO (VGA)(DFA) CAMEMBERT, CAULIFLOWER CHEESE PUREE <small>ALLERGENS: SULPHITES / CELERY / MILK</small>	21.00
BEER BATTERED HADDOCK (GF)(DF) SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS <small>ALLERGENS: SULPHITES / FISH / MUSTARD</small>	22.50
CUMIN & LEMON BATTERED JACKFRUIT (GF)(DF)(VG) SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS <small>ALLERGENS: SULPHITES / MUSTARD</small>	18.50
STEAK & MUSHROOM PIE (DFA) WITH CREAMY MASH POTATO, GREENS, RED WINE GRAVY <small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	24.00
MISO HAKE (GF)(DF) ZESTY SPRING SALAD WITH QUINOA, WITH A LIME, SESAME & MINT DRESSING <small>ALLERGENS: FISH / SULPHITES / SESAME</small>	26.00
SAUSAGE & MASH 19.00 BUTCHERS PORK SAUSAGES WITH BUTTERY MASH, RED WINE & ONION GRAVY, GREENS <small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	
FLAME GRILLED STEAK (GF)(DF) 8oz RUMP 27.50 ROASTED TOMATO, MIXED LEAVES, FLAT CAP MUSHROOM, CHIPS 8oz SIRLOIN 33.50 <small>ALLERGENS: SULPHITES / MUSTARD</small>	
<small>ADD BLUE CHEESE OR PEPPERCORN SAUCES ALLERGENS: MILK / SULPHITES</small>	4.00

DESSERTS

SOMERSET CHEESE BOARD (V)(GFA) SOMERSET BRIE, DRAYCOTT BLUE & WOOKEY CAVE AGED CHEDDAR WITH GRAPES & MEMBRILLO, FIG CHUTNEY, CELERY, BREAD & SEED CRACKER <small>ALLERGENS: GLUTEN / MILK / SULPHITES / NUTS / CELERY</small>	10.50
CHOCOLATE MOUSSE SUNDAE (GF)(V) VANILLA ICE CREAM, WHIPPED CREAM, FRESH FRUIT & TOFFEE POPCORN <small>ALLERGENS: EGG / MILK</small>	10.50
TONKA BEAN PANACOTTA (GF)(VG) BLOOD ORANGE SEGMENTS & GEL, WHITE CHOC CRUMB & ELDERFLOWER SORBET NO ALLERGENS	10.50
APPLE & PEAR CRUMBLE (GF)(VGA) WITH CLOTTED CREAM ICE CREAM <small>ALLERGENS: MILK</small>	9.50
AFFOGATO (V)(GF) ICE CREAM, ESPRESSO, WHITE CHOC FUDGE, MILK CHOCOLATE & CHESTNUT COOKIE, FRESH FRUIT, <small>ALLERGENS: MILK / EGG / SOYA</small>	10.00
HOT CROSS BUN CHEESE CAKE (V)(GFA) WHITE CHOCOLATE CRUMB, HONEY COMBE, BUN TOAST, RUM & RAISIN ICE CREAM <small>ALLERGENS: MILK / EGG / GLUTEN</small>	10.50
STICKY TOFFEE PUDDING (V) HOT FUDGE SAUCE, CLOTTED CREAM <small>ALLERGENS: MILK / EGG / GLUTEN / SULPHITES</small>	9.50
ICE CREAM (V)(GF)(VGA)(DFA) 3 SCOOPS 9.00 VANILLA (VGA) / STRAWBERRY & CREAM / CHOCOLATE (VGA) RUM & RAISIN / MINT CHOC CHIP (VG) / ELDERFLOWER SORBET <small>ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION</small>	

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.

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