

### STARTERS

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

### SIDES

<b>CAULIFLOWER CHEESE</b> (V)(GF)	5.50
<small>ALLERGENS: MILK / MUSTARD</small>	
<b>BREAD &amp; OLIVES</b> (VG)(GFA)(DF)	7.50
<small>WITH OLIVE OIL &amp; BALSAMIC</small>	
<small>ALLERGENS: GLUTEN / SULPHITES</small>	
<b>CAJUN CRISPY CORN RIBS</b> (VG)	5.00
<small>ALLERGENS: SULPHITES</small>	
<b>CLASSIC CUMIN HUMMUS</b> (GFA)(V)	4.50
<small>WITH TOASTED FLAT BREAD</small>	
<small>ALLERGENS: GLUTEN / SESAME</small>	
<b>SHEPPEY COLESLAW</b> (VG)(DF)	4.50
<small>ALLERGENS: SOYA / SULPHITES</small>	
<b>MEDLEY OF GREENS</b> (GF)(VG)(DF)	5.50
<small>IN GARLIC BUTTER &amp; DUKKAH</small>	
<small>ALLERGENS: NUTS</small>	
<b>TRIPPLE COOKED HANDCUT CHIPS</b> (VG)(GF)(DF)	5.50
<small>ALLERGENS: N/A</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  
 (VG) VEGAN            (VGA) VEGAN OPTION AVAILABLE  
 (V) VEGETARIAN

### SUNDAY ROASTS

<b>ROASTED CHICKEN BREAST</b> (GFA)(DFA)	23.50
<small>WITH CHEFS OWN PIG IN BLANKET</small>	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>PORK LOIN WITH CRACKLING</b> (GFA)(DFA)	23.50
<small>WITH PORK STUFFING</small>	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>ROASTED TOPSIDE OF SOMERSET BEEF</b> (GFA)(DFA)	24.00
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>VEGETABLE WELLINGTON</b> (VGA)(DFA)	23.00
<small>BUTTERNUT SQUASH, SWEET POTATO, SPINACH &amp; PUY LENTIL</small>	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<small>ALL ROASTS SERVED WITH ROASTED CARROT, MASHED SWEDE &amp; BUTTERNUT SQUASH, BRAISED RED CABBAGE, LEEK, ROAST POTATOES, YORKIE &amp; GRAVY</small>	

### MAINS

<b>SHEPPEY FISH STEW</b> (GFA)(DFA)	22.50
<small>SMOKED HADDOCK, SALMON, COD &amp; MUSSELS, WITH FOCACCIA, PARMESAN &amp; ROMESCO</small>	
<small>ALLERGENS: FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES</small>	
<b>BUTTERNUT SQUASH &amp; SWEET POTATO TAGINE</b> (VG)(DF)	18.50
<small>CHICKPEAS, APRICOTS, RED PEPPERS, PICKLED CHILLI &amp; MINT, QUINOA SALAD, POMEGRANATE MOLASSES, FLATBREAD, GARLIC &amp; LEMON LABNEH, GREENS</small>	
<small>ALLERGENS: SULPHITES / GLUTEN</small>	
<b>CUMIN &amp; LEMON BATTERED JACKFRUIT</b> (GF)(VG)(DF)	18.50
<small>SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS</small>	
<small>ALLERGENS: SULPHITES / MUSTARD</small>	
<b>BEER BATTERED HADDOCK</b> (GF)(DF)	22.50
<small>SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS</small>	
<small>ALLERGENS: SULPHITES / FISH / MUSTARD</small>	

### DESSERTS

<b>SOMERSET CHEESE BOARD</b> (V)(GFA)	10.50
<small>BRIE, STILTON, CHEDDAR, GRAPES &amp; MEMBRILLO, FIG CHUTNEY, BREAD &amp; SEED CRACKER</small>	
<small>ALLERGENS: GLUTEN / MILK / SULPHITES / NUTS</small>	
<b>STICKY TOFFEE SUNDAE</b> (V)	10.50
<small>VANILLA ICE CREAM TOFFEE SAUCE, HONEYCOMB, WHITE CHOCOLATE CARAMEL &amp; CREAM</small>	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>TONKA BEAN PANACOTTA</b> (GF)(VG)	10.50
<small>WITH BLOOD ORANGE SEGMENTS &amp; GEL, WHITE CHOCOLATE CRUMB &amp; ELDERFLOWER SORBET</small>	
<small>NO ALLERGENS</small>	
<b>APPLE PIE</b> (DFA)(VGA)	9.50
<small>WITH CLOTTED CREAM &amp; TOFFEE SAUCE</small>	
<small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	
<b>BAKED VANILLA CUSTARD</b> (GF)	10.00
<small>ENGLISH RHUBARB SIPPER &amp; HONEYCOMB</small>	
<small>ALLERGENS: MILK / EGG / SOYA</small>	
<b>HOT CROSS BUN CHEESE CAKE</b> (V)(GFA)	10.50
<small>WHITE CHOCOLATE CRUMB, HONEY COMBE, BUN TOAST, RUM &amp; RAISIN ICE CREAM</small>	
<small>ALLERGENS: MILK / EGG / GLUTEN</small>	
<b>AFFOGATO</b> (V)(GF)	10.00
<small>1 SCOOP OF ICE CREAM, WHITE CHOCOLATE FUDGE, MILK CHOCOLATE &amp; CHESTNUT COOKIE, FRESH FRUIT, ESPRESSO</small>	
<small>ALLERGENS: MILK / EGG / SOYA</small>	
<b>ICE CREAM</b> (V)(GF)(VGA)(DFA)	3 SCOOPS 9.00
<small>VANILLA (VGA) / STRAWBERRY &amp; CREAM / CHOCOLATE (VGA) RUM &amp; RAISIN / MINT CHOC CHIP (VG) / ELDERFLOWER SORBET</small>	
<small>ALLERGENS: PLEASE ASK FOR ALLERGEN INFORMATION</small>	