

### STARTERS

<b>WHOLE CAMEMBERT</b> (V)		13.50
WITH TRUFFLE OIL, CARAMELISED ONION CHUTNEY & SOURDOUGH		
<small>ALLERGENS: MILK / GLUTEN / SULPHITES</small>		
<b>CRISPY CHILLI BEEF</b> (GF)	STARTER	11.00
<b>ASIAN SLAW, CUCUMBER, CASHEW NUTS</b>		
<b>CRISPY RICE NOODLES</b>	MAIN	20.00
<small>ALLERGENS: SULPHITES / SOYA / TREE NUTS / PEANUTS / FISH</small>		
<b>CHICKEN LIVER PARFAIT</b> (GFA)		9.50
WITH CHUTNEY PICKLES, AND TOAST		
<small>ALLERGENS: DAIRY, SULPHATES, EGG, GLUTEN</small>		
<b>ROASTED BEETROOT SALAD</b> (GF)(VG)		9.50
ROASTED BEETROOT, POACHED PEAR, VEGAN FETA, HUMMUS, WINTER LEAVES & TOASTED WALNUTS		
<small>ALLERGENS: SULPHITES / SOYA / TREE NUTS</small>		
<b>FRENCH ONION 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
WITH OLIVE OIL & BALSAMIC	
<small>ALLERGENS: GLUTEN / SULPHITES</small>	
<b>CLASSIC CUMIN HUMMUS</b> (GFA)(V)	4.50
WITH TOASTED FLAT BREAD	
<small>ALLERGENS: GLUTEN / SESAME</small>	
<b>SHEPPEY COLESLAW</b> (VG)(DF)	4.50
<small>ALLERGENS: SOYA / SULPHITES</small>	
<b>TRIPLE COOKED 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)	24.50
WITH CHEFS OWN PIG IN BLANKET	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>PORK BELLY WITH CRACKLING</b> (GFA)(DFA)	24.50
WITH PORK STUFFING	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>ROASTED TOPSIDE OF SOMERSET BEEF</b> (GFA)(DFA)	25.00
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>VEGETABLE WELLINGTON</b> (VGA)(DFA)	23.00
BUTTERNUT SQUASH, SWEET POTATO, SPINACH & PUY LENTIL	
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
<b>LAMB SHANK</b> (GFA)(DFA)	28.50
<small>ALLERGENS: GLUTEN / MILK / EGG / SULPHITES</small>	
ALL ROASTS SERVED WITH ROASTED CARROT, MASHED SWEDE & BUTTERNUT SQUASH, BRAISED RED CABBAGE, LEEK, BROCCOLI, ROAST POTATOES, YORKIE & GRAVY	

### MAINS

<b>BEETROOT, RED ONION &amp; FETA RAVIOLI</b> (VG)(DF)	19.50
ARTICHOKE HEART & SUN-DRIED TOMATO SAUCE, PESTO, ROASTED BEETROOT, PUMPKIN SEEDS, BASIL OIL	
<small>ALLERGENS: GLUTEN / SULPHITES</small>	
<b>CUMIN &amp; LEMON BATTERED JACKFRUIT</b> (GF)(VG)(DF)	18.50
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS	
<small>ALLERGENS: SULPHITES / MUSTARD</small>	
<b>BEER BATTERED HADDOCK</b> (GF)(DF)	22.50
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS	
<small>ALLERGENS: SULPHITES / FISH / MUSTARD</small>	
<b>GODNEY ASPARAGUS RISOTTO</b> (VGA)(DFA)	21.00
CAMEMBERT, CAULIFLOWER CHEESE PUREE	
<small>ALLERGENS: SULPHATES / CELERY / MILK</small>	

### DESSERTS

<b>SOMERSET CHEESE BOARD</b> (V)(GFA)	10.50
BRIE, STILTON, CHEDDAR, GRAPES & MEMBRILLO, FIG CHUTNEY, BREAD & SEED CRACKER	
<small>ALLERGENS: GLUTEN / MILK / SULPHITES / NUTS</small>	
<b>TONKA BEAN PANACOTTA</b> (GF)(VG)	10.50
WITH BLOOD ORANGE SEGMENTS & GEL, WHITE CHOCOLATE CRUMB & ELDERFLOWER SORBET	
<small>NO ALLERGENS</small>	
<b>APPLE &amp; PEAR CRUMBLE</b> (DFA)(VGA)	9.50
WITH VANILLA ICE CREAM	
<small>ALLERGENS: SULPHITES / MILK / GLUTEN</small>	
<b>STICKY TOFFEE PUDDING</b> (V)	9.50
HOT FUDGE SAUCE, CLOTTED CREAM	
<small>ALLERGENS: MILK / EGG / GLUTEN / SULPHITES</small>	
<b>HOT CROSS BUN CHEESE CAKE</b> (V)(GFA)	10.50
WHITE CHOCOLATE CRUMB, HONEY COMBE, BUN TOAST, RUM & RAISIN ICE CREAM	
<small>ALLERGENS: MILK / EGG / GLUTEN</small>	
<b>AFFOGATO</b> (V)(GF)	10.00
1 SCOOP OF ICE CREAM, WHITE CHOCOLATE FUDGE, MILK CHOCOLATE & CHESTNUT COOKIE, FRESH FRUIT, ESPRESSO	
<small>ALLERGENS: MILK / EGG / SOYA</small>	
<b>ICE CREAM</b> (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>	