

STARTERS

KING PRAWN COCKTAIL (GF)(DF)	9.00
PAPRIKA, LITTLE GEM LEAVES, AVOCADO MOUSSE, PRESERVED LEMON GEL ALLERGENS : CRUSTACEANS / SULPHITES	
SHEPPEY FISH STEW (GFA)(DFA)	10.50
SMOKED HADDOCK, SALMON, COD, MUSSELS, WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS : FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES	
WILD MUSHROOM & GOATS CHEESE TARTLET (GF)	9.50
PICKLED MUSHROOMS, TRUFFLE HONEY & BALSAMIC DRESSING ALLERGENS : SULPHITES / MILK / EGG / MUSTARD	
SOUP OF THE DAY (VG)(GFA)	8.00
ROSEMARY CROUTONS & BREAD	2.00
ADD CRISPY CHORIZO PIECES	
ALLERGENS : GLUTEN	ALLERGENS: MILK / SULPHITES

SUNDAY ROASTS

LEMON AND THYME ROASTED CHICKEN THIGH (GFA)(DFA)	21.50
ALLERGENS: GLUTEN / MILK / EGG / SULPHITES	
PORK LOIN WITH CRACKLING (GFA)(DFA)	22.50
ALLERGENS: GLUTEN / MILK / EGG / SULPHITES	
ROASTED TOPSIDE OF SOMERSET BEEF (GFA)(DFA)	22.50
ALLERGENS: GLUTEN / MILK / EGG / SULPHITES	
VEGETABLE WELLINGTON	20.50
BUTTERNUT SQUASH, SWEET POTATO, SPINACH & PUY LENTIL (VGA)(DFA) ALLERGENS: GLUTEN / MILK / EGG / SULPHITES	

ALL ROASTS SERVED WITH ROASTED CARROT, SAVOY, MASHED SWEDE & BUTTERNUT SQUASH, BRAISED RED CABBAGE, ROAST POTATOES, YORKIE & GRAVY

SIDES

CAULIFLOWER CHEESE (V)(GF)	5.50
ALLERGENS : MILK / MUSTARD	
MIXED LEAF SALAD (VG)(GF)(DF)	3.50
ALLERGENS : MUSTARD / SULPHITES	
BREAD & OLIVES (VG)(GFA)(DF)	7.50
WITH OLIVE OIL & BALSAMIC ALLERGENS : GLUTEN / SULPHITES / NUTS	
BREADED SOMERSET BRIE (GF)(V)	3 PIECES 6.00
CRANBERRY DIP & CHILI PINEAPPLE GEL	5 PIECES 9.00
ALLERGENS : MILK	
MEDLEY OF GREENS (GF)(VG)(DF)	5.00
IN GARLIC BUTTER & DUKKAH ALLERGENS : NUTS	
CHIPS (VG)(GF)(DF)	5.00
OUR HAND CUT TRIPLE COOKED CHIPS ALLERGENS : N/A	

MAINS

SHEPPEY FISH STEW (GFA)(DFA)	20.50
SMOKED HADDOCK, SALMON, COD, MUSSELS, WITH FOCACCIA, PARMESAN & ROMESCO ALLERGENS : FISH / MOLLUSCS / GLUTEN / TREE NUTS / MILK / SULPHITES	
BEETROOT, RED ONION & FETA RAVIOLIS (VG)(DF)	18.00
ARTICHOKE HEART & SUN-DRIED TOMATO SAUCE, PESTO, ROASTED BEETROOT, PUMPKIN SEEDS, BASIL OIL ALLERGEN : GLUTEN / SULPHITES	
CUMIN & LEMON BATTERED JACKFRUIT (GF)(VG)(DF)	18.00
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS : SULPHITES / MUSTARD	
BEER BATTERED HADDOCK (GF)(DF)	19.50
SMASHED PEAS, TARTAR SAUCE, MIXED LEAVES, CHIPS ALLERGENS : SULPHITES / FISH / MUSTARD	

DESSERTS

CHEESE BOARD (V)(GFA)	11.50
SOMERSET BRIE, STILTON, CHEDDAR, GRAPES & MEMBRILLO, CARROT CHUTNEY, BREAD & SEED CRACKER ALLERGENS : GLUTEN / MILK / SULPHITES / NUTS	
DARK CHOCOLATE MOUSSE (GF)(VG)	9.50
RASPBERRY & ORANGE COMPOTE, CRUSHED HAZELNUTS & FRESH BERRIES ALLERGENS : SOYA / NUTS	
ORANGE & GINGER STICKY TOFFEE PUDDING (V)	9.50
TOFFEE SAUCE & CLOTTED CREAM ALLERGENS : GLUTEN / MILK / EGG / SULPHITES	
AFFOGATO (V)(GF)	9.00
1 SCOOP OF ICE CREAM, DARK CHOCOLATE & CHERRY FUDGE WITH GINGER SNAP COOKIE, FRESH FRUIT, ESPRESSO ALLERGENS : MILK / EGG / SOYA	
SHEPPEY CRUMBLE (GF)(DFA)(VGA)	9.50
WITH VANILLA OAT CRUMB & CUSTARD ALLERGENS : SULPHITES / MILK / NUTS	
ICE CREAM (V)(GF)(VGA)(DFA)	3 SCOOPS 9.00
VANILLA / STRAWBERRY & CREAM / RUM & RAISIN / PASSION FRUIT SORBET ALLERGENS : PLEASE ASK FOR ALLERGEN INFORMATION	

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.

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

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET US KNOW, SO WE CAN ADAPT OUR DISHES ACCORDINGLY.