

MENU

08.07.26

STARTERS & SNACKS

Smoked salmon platter 8.5

Mac & Applewood cheddar bites, smoked paprika, aioli, tomato chutney 7.5

Soup of the day: Carrot, orange & ginger 6.2

Soy glazed sesame pork bites 7.5

Whipped feta, beetroot, fig salad 7.2

MAINS

Chargrilled tuna steak, new potatoes, tomato, capers, olives, pesto 24.5

Beer battered cod, chips, pea puree 16.2

Moules Marinières 15.6

Quiche of the day: Broccoli & Stilton 14.5

Cobb salad: chicken, bacon, olives, blue cheese, tomatoes, croutons 16.

Ploughman's: Ham, Godminster cheese, Gala pie, pickle & chutney 12.5

Pie of the day: Beef & mushroom 15.8

7 hr lamb shoulder, cheddar mash, green beans 24.5

Pork tenderloin, potato fondant, burnt apple puree, tender stem broccoli 21.5.

Bavette steak, chips, salad & garlic butter 19.5

Gammon, egg, chips, peas 15.8

8oz ribeye steak, chips, salad 27.5

sauce: Peppercorn/ Garlic butter 2.

Smash burger, house pickle, cheese, chips 15.2

Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.

SIDES

Seasonal veg / chips / mash /

house salad /

new potatoes/ coleslaw / onion

rings / bread 4. each

LUNCHTIME SANDWICHES

Ciabatta with chips, salad: 9.5

choice of filling: smoked salmon, Cheddar,
sausage, ham, prawn Marie Rose