



# RESTAURANT MENU

EAT, DRINK AND ENJOY



# STARTERS

<b>Bread Board</b> <sup>V</sup>	<b>£3.95</b>
Selection of sourdough and multi grain bread with slow roast garlic and salted British butter	
<b>Soup of the Day</b> <sup>V</sup>	<b>£5.25</b>
Homemade soup served with crusty bread – ask our server for today's special	
<b>Spiced Hoisin Duck Wings, Spring Onion, Cucumber &amp; Sesame Salad</b> <sup>GF</sup>	<b>£6.50</b>
Slow cooked duck wings finished in a hoisin style sauce and served with a crunchy refreshing salad	
<b>Roast Chorizo with Beetroot Hummus</b>	<b>£5.95</b>
Sweet chorizo sausage served hot with tangy beetroot hummus and crispy sourdough bread	
<b>Hot Smoked Salmon Pâté</b>	<b>£5.95</b>
A creamy coarse pate of hot smoked salmon, with pickled vegetables, harissa crème fraîche and toasted sourdough	
<b>Roasted Chicken Thigh &amp; Smoked Bacon</b>	<b>£5.50</b>
Roasted chicken thigh with a smoked bacon cream sauce, served on grilled sourdough toast	

# GRILL

All our steaks are sourced from the UK or Ireland and served with a grilled field mushroom, grilled tomato and fries

<b>Ribeye Steak 10oz*</b> <sup>GF</sup>	<b>£22.50</b>
<b>Casterbridge 7oz* Rump Steak</b> <sup>GF</sup>	<b>£18.95</b>
<b>Mixed Grill</b>	<b>£21.50</b>
Rump steak, lamb cutlet, gammon, sausage and a fried egg	
<b>10oz* Gammon Steak</b> <sup>GF</sup>	<b>£14.50</b>
Slow fried egg and thyme roasted pineapple	
<b>Steak Sauces, Rubs and Butters</b>	
Peppercorn <sup>GF</sup>	<b>£2.50</b>
Mushroom and Dolcelatte <sup>GF</sup>	<b>£2.75</b>
Spicy BBQ Rub <sup>GF</sup>	<b>£1.50</b>
Chimichurri Rub <sup>GF</sup>	<b>£1.50</b>
Roasted Garlic Butter <sup>GF</sup>	<b>£2.00</b>

# DESSERTS

<b>Selection of Great British British Ice Cream</b> <sup>GF</sup>	<b>£5.50</b>	<b>Roasted Plum Tiramisu</b>	<b>£6.50</b>
Three scoops of your choice		Coffee and cocoa flavoured cream layered over soaked sponge and roasted autumn plums, roasted pistachio and buttery shortbread	
<b>Cherry Bakewell Cheesecake</b>	<b>£6.50</b>	<b>Homemade Chocolate Brownie</b>	<b>£5.75</b>
New York style baked cheesecake with an almond biscuit base, crunchy praline and warm vanilla custard		Our delicious homemade brownie served warm with vanilla pod ice cream	
<b>Banoffee Mess</b> <sup>GF</sup>	<b>£5.75</b>	<b>Cheese Plate</b>	<b>£7.75</b>
An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts		Selection of classic cheeses with celery, grapes, biscuits and chutney	

# MAINS

<b>Roasted Lamb Rump</b> <sup>GF</sup>	<b>£16.75</b>
Tender lamb roasted with root vegetables, balsamic onions, tomato and rosemary sauce	
<b>Brie &amp; Roasted Beet Tart</b> <sup>GF</sup>	<b>£12.50</b>
Served with buttered seasonal greens	
<b>Premium Fish &amp; Chips</b>	<b>£15.95</b>
Chunky chips, crushed peas and tartare sauce	
<b>Confit of Duck Leg</b> <sup>GF</sup>	<b>£17.50</b>
Slow cooked duck leg, with a mixed bean and celeriac stew, braised red cabbage and salsa verde	
<b>Chicken &amp; Field Mushroom Suet Pie</b>	<b>£14.50</b>
Traditional style suet crust pie, filled with chunks of chicken breast, roasted mushrooms and a creamy mushroom sauce, served with spinach, beans, peas, and a leek and onion gravy	
<b>Holy Cow Curry</b>	<b>£15.75</b>
Served with rice, sourdough naan, mango and tamarind chutney 	
<b>Red Lentil &amp; Chickpea Dahl</b> <sup>V</sup>	<b>£14.25</b>
Lemon rice, harissa and mint riata served with a sourdough naan	
<b>Braised Blade of Beef</b>	<b>£16.50</b>
Slow braised blade of beef, with baby onions, carrots, creamed parsnips and smoked bacon gravy	

# SIDES

<b>Skinny Fries</b> <sup>GF</sup>	<b>£3.50</b>
<b>Spiced Sweet Potato Wedges</b> <sup>GF</sup>	<b>£3.75</b>
<b>Signature Pickled Onion Rings</b>	<b>£3.50</b>
<b>Polenta &amp; Parmesan Chips with Rosemary Salt</b>	<b>£4.00</b>
<b>Roasted Root Vegetables in Rosemary &amp; Thyme Butter</b> <sup>GF</sup>	<b>£3.75</b>
<b>Broccoli, Lincolnshire Greens &amp; Cashews</b> <sup>GF</sup>	<b>£3.50</b>
<b>Roasted Garlic Ciabatta</b>	<b>£3.50</b>
With Cheese	<b>£4.25</b>

# BURGERS

All burgers served in a brioche style bun with lettuce, red onion, tomato, pickle, burger relish and fries

<b>The Vegi</b> <sup>V</sup>	<b>£12.50</b>
Portobello mushroom and halloumi burger with chimichurri crème fraîche	
<b>The Chook</b>	<b>£13.95</b>
Succulent chicken breast, with a spicy crispy coating and a side of red cabbage slaw	
<b>Black &amp; Blue</b>	<b>£14.50</b>
Venison burger topped with blue cheese	
<b>The Original</b>	<b>£14.75</b>
6oz* gourmet burger, with Lincolnshire Poacher Cheese	
<b>Piggy Back</b>	<b>£16.95</b>
Gourmet burger, Lincolnshire Poacher Cheese and BBQ pulled pork	
<b>Full Pig</b>	<b>£18.50</b>
Gourmet burger, BBQ pulled pork, pickled onion ring, Lincolnshire Poacher Cheese and smoked bacon	

# SALADS & PASTA

<b>Asian Style Panggang Chicken Salad</b>	<b>£13.95</b>
Spiced chicken breast marinated in a panggang paste, served with aromatic spiced freekeh grains, shaved carrots, chilli, red onion and drizzled with a lemon dressing	
<b>Goats Cheese, Fennel, Wheatberry &amp; Couscous Salad</b> <sup>V</sup>	<b>£13.50</b>
Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts	
<b>Spiced Butternut Squash, Freekeh &amp; Marinated Feta Salad</b> <sup>V</sup>	<b>£12.95</b>
Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing	
<b>Caesar Salad</b> <sup>GF</sup>	<b>£10.95</b>
A twist on a classic dish, served with crispy bacon and rich Caesar dressing	
With Chicken Breast	<b>add £4.00</b>
With Prawn & Monkfish Skewer	<b>add £4.00</b>
<b>Roasted Pumpkin Ravioli</b> <sup>V</sup>	<b>£13.95</b>
A seasonal and delicious pumpkin ravioli, matched perfectly with buttered spinach and topped with toasted pumpkin seeds, lemon and parmesan	



# TEA & COFFEE

A range of tea and coffee available to order, please ask one of our team for details

<sup>V</sup> suitable for vegetarians <sup>H</sup> denotes a healthier option <sup>GF</sup> gluten free

If you require this menu in large print, please ask a member of our team. If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items. \*Weights shown are approximate weights before cooking. All prices include VAT. If you would like anything that is not on the menu, please ask a member of our team. A 10% discretionary service charge will be added to your bill. The service charge is entirely discretionary and all of these payments go towards our employee bonus schemes. All of our employees participate in the bonus schemes which reward total team performance.



# STARTERS

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<b>Holy Cow Curry</b>	<b>£15.75</b>
Served with rice, sourdough naan, mango and tamarind chutney <sup>HOLY COW!</sup>	
<b>Red Lentil &amp; Chickpea Dahl</b> <sup>V</sup>	<b>£14.25</b>
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# SALADS & PASTA

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## Goats Cheese, Fennel, Wheatberry & Couscous Salad <sup>V</sup> **£13.50**

Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts

## Spiced Butternut Squash, Freekeh & Marinated Feta Salad <sup>V</sup> **£12.95**

Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing

## Caesar Salad <sup>GF</sup> **£10.95**

A twist on a classic dish, served with crispy bacon and rich Caesar dressing

With Chicken Breast	<b>add £4.00</b>
With Prawn & Monkfish Skewer	<b>add £4.00</b>

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An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts		Selection of classic cheeses with celery, grapes, biscuits and chutney	

# TEA & COFFEE

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**WE PROUDLY SERVE STARBUCKS™**

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