

Breads & Starters

Garlic Bread £5 with cheese £6

Green & Black Olives marinated in mixed herbs, garlic & red pepper £5 **VE GF**

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £7.50 **VE**

Tomato & Basil Soup £8 **GFO**

Pulled Pork; asian salad, sticky glaze, sesame seeds £10.00 **GF**

Ham Hock Terrine, red onion jam, warm toast £10.00 **GFO**

Prawn Cocktail, marie rose sauce, lemon, brown bread & butter £12 **GFO**

Halloumi Fritters, orange & cranberry dip £10

Baked Flat Mushrooms garlic & stilton crumb, balsamic dressed leaves £10 **V**

Vegan Pesto Hummus roasted seeds & nuts; flat bread £10 **VE GFO**

Mains

8oz West Country Sirloin Steak; grilled tomato, flat mushroom & straw fries £28* **GFO**

garlic butter, peppercorn or stilton sauce £3.50

Roasted Turkey Crown; bacon wrapped chipolata, seasonal stuffing,

roast potatoes, vegetables, gravy, cranberry sauce £19 **GF**

6hr Braised Brisket of Beef; horseradish mash, roasted root vegetables,

winter greens, red wine sauce £22 **GF**

Butchers made Lincolnshire Sausages; bubble & squeak, onion gravy £18

Seared Fillet of Sea Bass; crushed potato, kale, warm chorizo & caramelised onion dressing £23 **GF**

King Prawn Linguini; arrabbiata sauce, roasted red pepper, rocket £23

Thai Green Vegetable Curry; steamed coriander rice £18 **GF VE**

Roasted Cauliflower; Moroccan spiced apricot cous cous; toasted almonds £18 **VE**

Classics

Beef Burger, tomato, gem lettuce, monteray jack cheese, brioche bun

& burger sauce; fries £17 **GFO** add bacon £2

Plant based Burger, applewood cheese, brioche style bun,

fireflame chilli jam, tomato & lettuce; fries £17 **VE GFO**

Brixham Fish & Chips, cider batter; crushed peas & tartare sauce £17 **GF**

West Country Beef, Mushroom & Ale Pie, puff pastry; chips & peas £17

Hand Carved Ham, double egg & chips £16 **GF**

VE =vegan, **V** = vegetarian, **GF** = gluten free, **GFO** = gluten free option available on request

Nuts are used in our kitchen & dishes may contain nuts or nut oils.

Customers with food allergies are asked to discuss their dietary needs with our staff

* For hotel guests staying on our Dinner package a £7.50 supplement is charged for this item; menu price supplements occur for side orders

All dishes and prices subject to market fluctuations

Side orders

Chips £4 GFO

Fries £4 GFO

Mashed Potato £4 GF

Onion Rings £4

New Potatoes £4 GF

Rocket & Parmesan Salad, balsamic dressing £5 GF

Mixed Salad £3.50 GFO

Children's Menu

Cod Fish Fingers £7

Chicken Nuggets £7

Lincolnshire Sausage £7

Each of the above comes with chips, mash or new potatoes & peas, beans or salad

Ham, Egg & Chips £7 GF

Roast Turkey £9 GF

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket, english mustard £9

Turkey, Stuffing, Pigs in Blankets, cranberry sauce £10

Smoked Bacon, Lettuce & Tomato £9

Jumbo Fish Finger Bap, tartare sauce & lettuce £10

Cheddar Cheese, tomato & branston pickle £9

We are proud to use local suppliers & support local businesses where possible & currently use

West County Beef & Lamb – Griffiths, Glastonbury

Fish & Seafood – Kingfisher, Brixham &, of course, Chew Valley & Blagdon Trout

Cheeses & Charcuterie – Cam Valley Foods, Hallatrow

Fine Foods – A David, Bishop Sutton

Fruit & Vegetables – Total Produce, Albert Crescent, Bristol

Bread & Bakery – Hobbs House

Dairy - Longmans

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