

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

Soup of the Day £8 GFO

Warm Salad of Smoked Bacon, Black Pudding & Thyme Roasted Potato;
poached free range egg £10.00

Duck & Orange Pate, red onion jam, warm toast £10.00

Baked Camembert, ciabatta sticks, real ale chutney £10.00 V GFO

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

Glazed Goats Cheese with Honey & Grain Mustard rocket & beetroot salad £10 V GF

Twice Baked Soufflé, parmesan & chive cream sauce £11 V

Spiced Butternut Squash sun blushed tomato, olives, vegan feta, rocket, crispy onion,
pumpkin seeds, pomegranate molasses £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 GF

Thai Chicken Curry, steamed rice £20 GF

Supreme of Chicken, gratin potato, tender stem broccoli; bacon, mushroom
& tarragon cream sauce £22 GF

Pork Loin Steak, sage mash, mixed seasonal greens; wholegrain mustard sauce £22 GF

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

Roasted Fillet of Hake, saute potato, spinach; roasted red pepper, garlic, lemon & parsley dressing £23

Garlic & Spinach Potato Gnocchi, tender stem broccoli, roasted butternut squash, vegan pesto £18 VE GF

Wild Mushroom & Courgette Risotto vegan parmesan cheese £18 VE GF

Classics

Beef Burger, tomato, gem lettuce, monteray jack cheese, toasted bun
& pepper relish; fries £17 add bacon £2

Plant based Burger, applewood cheese, brioche style bun,
vegan slaw, 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, VEO = vegan option, 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

Mixed Green Vegetables £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

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket, english mustard £9

Smoked Bacon, Lettuce & Tomato £9

Cheddar Cheese, tomato & branston pickle £9

Roast Beef, rocket & horseradish £10

Greenland Prawns, marie rose sauce & gem lettuce £10

Jumbo Fish Finger Bap, tartare sauce & lettuce £10

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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