**one course 14.50 two courses 19.50 three courses 24.50**

**starters**

BUTTERNUT SQUASH AND LEEK SOUP goats cheese and chive **V** **G**

HOMEMADE BLACK PUDDING confit tomato, poached egg, hollandaise

WILD MUSHROOM & TARRAGON RISOTTO truffle oil **V G**

CHEDDAR RAREBIT glazed smoked haddock, sautéed potatoes, grain mustard velouté

**mains**

*served with seasonal vegetables and cauliflower cheese*all Gluten Free Options

ROASTED RIB OF BEEF red cabbage, Yorkshire pudding, roast potatoes, gravy

SLOW ROAST PORK BELLY apricot and sage stuffing, braised leeks, roast potatoes, apple compote

ROAST LAMB SHOULDER cabbage and bacon, roast potatoes, minted jus

FILLET OF SEABASS chorizo, courgette and roasted red pepper ragout, lemon and caper dressing

**desserts**

TRIO OF ICE CREAM **G**

CHEESE crackers & homemade chutney – Wookey Cave Cheddar, Dovedale Blue, Somerset Brie **G**

AMARETTO CHEESECAKE hazelnut ice cream, muscovado gel

CHOCOLATE & ORANGE SPONGE PUDDING Cointreau custard, vanilla ice cream

RASPBERRY PANNA COTTA, lemon curd, white chocolate ice cream **G**

**Children’s menu**

one course 8.50 two courses 11.50

**mains**

Half portion of a Sunday roast

Homemade Fish Fingers or Ham & Cheese Pizza

Choose from fries, chips or mash and peas, beans or sweetcorn

**dessert**

Half portion of a Sunday menu dessert

Trio of ice cream (please ask for flavours)

**V** Vegetarian **V** Vegan **G** Gluten Free **G** Gluten Free Option

**sandwiches & Light Bites**served with a choice of Wholemeal black treacle, White bloomer, Sourdough or Gluten free bread

MATURE CHEDDAR AND TOMATO chutney sandwich, crisps 6.50 **V**

HONEY ROAST HAM mustard mayonnaise & rocket sandwich, crisps 7.00

ROAST BEEF horseradish and watercress sandwich, crisps 7.00

PANKO CRUMBED FISH FINGER SANDWICH 7.50

SUNDAY COB roasted rib of beef or pork shoulder - with roast potatoes & a pot of gravy 7.50

PLOUGHMAN’S cheddar, ham, pork pie, bread, piccalilli, chutney, pickled onion, crisps 8.00

SKINNY FRIES/HAND CUT CHIPS 3.00

**coffee**

Americano 2.50

Flat White 2.80

Single Macchiato 2.50

Double Macchiato 3.00

Espresso 2.50

Double Espresso 3.00

Cappuccino 2.80

Latte 2.80

Hot Chocolate 2.80

Flat White 2.50

**teas**

all 2.50

**Novus Teas**

Earl Grey, Egyptian Mint Citrus, English Breakfast, Camomile

Decaffeinated, Jasmine Green, Organic, Sapphire

**Flavoured Teas**

Blackcurrant & Blueberry, Cranberry & Raspberry,

Lemon & Ginger, Mango & Strawberry

**liqueur beverages**  
all 4.95

Liqueur Coffee, Latte or Hot Chocolate

CALYPSO Captain Morgan Rum & Tia Maria

FRENCH Remy Martin VSOP

GAELIC Famous Grouse Scotch Whisky

IRISH John Jameson

**V** Vegetarian **V** Vegan **G** Gluten Free **G** Gluten Free Option