

SATURDAY DINNER MENU

APERITIF

Prosecco with rhubarb liquor £8.50 / British Polo gin with tonic £5.25

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Baked whole camembert, confit garlic, honey and rosemary, rosemary focaccia £12

Sharing board of bresaola, prosciutto, salami, chorizo, cheese, smoked salmon, bread, cornichons, olives £18

STARTERS

Pressed ham hock terrine, crostini and piccalilli puree £7

Feta cheese mousse, oat crunch, pomegranate and apple puree £7.50

Oak roast and smoked salmon, blood orange and fennel salad £8.50

Seared foie gras, tomato chutney and pickle salad £8.50

Mackerel escabeche, toast, mixed leaves £8

FROM THE GRILL

10oz ribeye steak £26

8oz sirloin steak £24

8oz Fillet steak £30

16oz T-bone steak £32

All served with grilled tomato, mushrooms
and french fries

Your choice of blue cheese, mushroom,
peppercorn sauce £1.50

CORNISH FISH

Moules marinière

(starter with bread) £7.00 / (main with fries) £15

Seared scallops, leek fondue and capers £9

Pan fried skate wing £16

Grilled fillet of sea bass £18

All served with new potatoes and
mixed seasonal vegetables or side salad

Your choice of caper brown butter,
tartare sauce, harissa mayonnaise £1.50

MAINS

Slow cooked pork belly, mashed potato, savoy cabbage, grain mustard sauce £18

Wild mushroom risotto, parmesan, truffle oil, rocket £16

Pan fried cod, spiced lentils, cauliflower, coconut and cardamom sauce £19

Confit duck leg, crushed new potatoes, butternut squash puree, rosemary sauce £18

Roasted venison haunch, lyonnaise potatoes, jerusalem artichoke, port sauce £19

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction
Mixed leaves and mustard dressing
French fries
Onion rings
New potatoes, chive butter
Sautéed stem broccoli, chilli, almonds and lemon oil
Mixed greens
Baked root vegetables and truffle honey

Each at £3.75

DESSERTS £7.50

Dark chocolate brownie, malt ice cream,
chocolate crumb, roasted hazelnut praline (v)

Sticky toffee pudding, clotted cream, toffee sauce
(v)

Warm plum frangipane, griottine cherries,
clotted cream, chocolate crisp (v)

Baked vanilla cheesecake, rhubarb compote (v)

Braeburn apple tart tatin, vanilla ice cream (v)

ARTISAN CHEESES

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney, membrillo, biscuits

Driftwood

*A fresh goats cheese log rolled in ash. Citrus note
and a silky texture.*

Hellford Camembert

Full fat traditionally made camembert.

Colston Basset Stilton

*Mellow, smooth and creamy. Balances sweet,
savoury and salty notes.*

Wookey Hole Cheddar

*Cave aged. Nutty, tangy flavour. Aged for up to
three months.*

Golden Cenarth

*Bathed in cider as the cheese matures. Nutty,
savoury flavour.*

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £40

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian*