



STARTERS

CARAMELISED ONION & WILD MUSHROOM RAVIOLI (VG)

Truffle Oil, Broccoli Pesto £11

DEVON CRAB CUSTARD

Pickled Apple, Apple Jelly, Crab Mayonnaise, Crab Tuile £13

BAKED GOATS CHEESE (V)

Watercress Purée, Pineapple Gel, Gougeres, Crispy Spaghetti £11

HOMEMADE SOUP OF THE DAY (V)

Ciabatta, Local Salted butter £8

GUINEA FOWL & RABBIT TERRINE

Pickled Mushrooms, Mushroom Ketchup, Tarragon Mayonnaise,
Honey & Mustard Dressing, Toasted Sourdough £12



MAINS

ROASTED PHEASANT BREAST (G/F)

Parsnip Hash, Parsnip Purée, Braised Leeks, Prune & Madeira Jus £24

SLOW BRAISED OX TAIL (G/F)

Mashed Potato, Shallot Purée, Glazed Carrot, Parsley Oil, Veal Jus £24

PAN ROASTED HAKE FILLET

Devon Crab & Mascarpone Ravioli, Butternut Squash Purée,
Lemon Cracked Potatoes, Tender Stem Broccoli, Fish Veloute £24

BABY ONION TART TATIN (V)

Onion Soubise, Onion Marmalade, Toasted Hazelnuts £18

ROASTED SOMERSET PORK LOIN

Crispy Pigs Cheeks, Cauliflower & Mustard Purée, Roscoff Onions,
Pickled Chinese Cabbage, White Pudding £24

CLASSICS

STEAK BURGER

Burger Relish, Skin on Fries, Brioche Bun, Cheddar Cheese, Onion Ring £18
£1 Goes To Support 'The Burnt Chef Project'

HONEY GLAZED HAM (G/F)

Fried Free Range Hens Eggs, Piccalilli, Hand Cut Chips £16

CIDER BATTERED HADDOCK (G/F)

Hand Cut Chips, Pea Purée, Curry Sauce, Tartare, Lemon £17

VENISON COTTAGE PIE (G/F)

Creamed Potato, Tender Stem Broccoli, Glazed Carrot £21

BARRETT BROTHERS DRY AGED RUMP STEAK (G/F)

Garlic Butter, Grilled Tomato, Portobello Mushroom, Watercress,
Skin on Fries, Onion Ring £26

PLANT BURGER (VG)

Brioche Bun, Fries, Smoked Applewood, Coleslaw, Tomato,
Gem Lettuce £16

KOREAN CHICKEN BURGER

Gochujang Mayonnaise, Kimchi, Brioche Bun, Skin on Fries, Onion Rings £18



SIDES

CHIPS (G/F)

Hand Cut Triple Cooked Chips, Cornish Sea Salt £4

FRIES (G/F)

Skin On, Cornish Sea Salt £4

CHEESY CHIPS/FRIES (G/F)

Triple Chips or Skin On Fries, Local Cheddar £5

LOCAL MIXED LEAF SALAD

House dressing £4

BREAD

Ciabatta or Multigrain, Local Salted Butter £3

ONION RINGS (G/F)

Local Cider Battered £4

VEGETABLES (G/F)

Seasonal Vegetables, Local Salted Butter £4

DESSERTS

BLACKBERRY PARFAIT

Green Apple Sorbet, Oat Crumble, Pear Gel £9

DOUBLE CHOCOLATE MOUSSE (G/F)(V)

Caramel Sauce, Chocolate Tuile, Yoghurt Ice Cream £10

STICKY TOFFEE PUDDING (V)

Honeycomb, Vanilla Ice Cream, Toffee Sauce £9

LOCAL ARTISAN CHEESEBOARD

chutney, homemade poppy seed crackers, quince paste, grapes

3 cheeses - £9 | 4 cheeses - £12 | 5 cheeses - £15

Taylor's late bottled vintage port - £4.60

ICE CREAMS & SORBETS

Selection of Homemade Ice Creams and Sorbets

1 scoop - £3 | 2 scoops - £5 | 3 scoops - £6



HOT DRINKS AND BEVERAGES

COFFEE - Decaffeinated options available

Espresso, Double Espresso, Americano, Flat white, cappuccino, Latte, Mocha,

TEA

Pot of tea, Clipper - Green, Peppermint, Earl Grey, Decaf, Chamomile, Cranberry & Raspberry, Lemon & Ginger

HOT CHOCOLATE

Cadburys Hot Chocolate

IRISH COFFEE

Jameson Irish Whiskey

DESSERT WINE

Vistamar Late Harvest Sauvignon Blanc 375ml Bottle