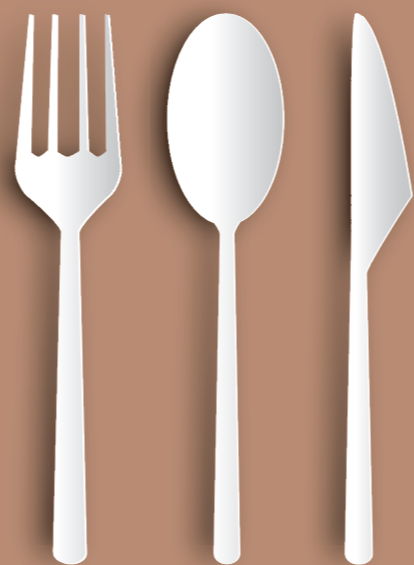


RESTAURANT MENU



STARTERS

Herb crusted portobello mushroom fries 6.25

Blue cheese dressing (V)

Mac & cheese smoked haddock fish cake 6.50

Flame roasted tomato relish

Tomato & basil soup 5.75

Warm rustic bread (V)

Chef's soup of the day 5.75

Warm rustic bread

Salt & pepper squid 6.75

Lemon & garlic aioli

Roast cherry tomato & mozzarella salad 6.25

Sun blush tomato, toasted pine nuts, rocket & basil oil (V)

Chicken liver & brandy pâté 6.75

Toasted bloomer, thyme butter & red onion chutney

Parma ham & melon 6.75

Balsamic roasted fig, crumbled Dolcelatte & honey mustard dressing

Crispy chicken wings

Small 7.25 Large 12.50

Your choice of sticky barbecue or Frank's hot chilli sauce & Cheddar slaw

FROM THE GRILL

Our West Country steaks are aged for a minimum of 21 days & come with garlic roasted field mushroom, grilled tomato, fries & rocket salad.

Rib eye (8oz/224g) 21.95

Rump (8oz/224g) 17.95

Add peppercorn sauce 1.95

Add Béarnaise sauce 1.95

Add garlic butter 0.95

Upgrade to sweet potato fries 0.95

Grilled Cajun spiced chicken breast 14.50

Sweet potato fries, buttered corn cobs & Cheddar slaw

BURGERS

Our burgers are served in a sourdough bun with mayonnaise, lettuce, tomato & red onion, fries & a pot of Cheddar slaw.

Classic prime beef 12.95

On its own

Gourmet prime beef 13.95

Crispy bacon & melted Cheddar

The Works prime beef 14.95

Crispy bacon, melted Cheddar & beer battered onion rings

Mediterranean chicken 13.75

Crispy coated chicken fillet, chorizo, melted mozzarella & pesto mayonnaise

Hunter's chicken 13.95

Crispy coated chicken fillet, grilled bacon, melted Cheddar & barbeque sauce

The Veggie 12.75

Crumbed sweet potato, red pepper, mozzarella & basil burger, pesto mayonnaise (V)

Upgrade to sweet potato fries 0.95

MAIN PLATES & CLASSICS

Fish & chips 14.75

Crispy battered cod fillet, chips, mushy peas & homemade tartar sauce

Butter chicken balti 14.75

Basmati rice, grilled naan bread, pineapple & mustard pickle

Lamb shank 16.95

Slow cooked in rosemary & red wine sauce, creamed potato, seasonal greens

Grilled sea bass fillets 15.95

Crispy herb potatoes, red pepper, onion & herb ratatouille

Pulled beef wellington 15.95

Pulled beef, red wine & mushrooms in a puff pastry parcel, potato gratin, broccoli & roasted carrots

Chicken breast 15.50

Stuffed with mozzarella, wrapped in Parma ham, crispy herb potatoes, green beans, tomato & basil sauce

Cauliflower cheese tart 13.50

Minted new potatoes, mixed salad (V)

Risotto 11.95

Asparagus, pea & leek, flaked Italian cheese & pea shoots (V)

Add grilled chicken breast 4.00

Add grilled salmon steak 5.00

Two Dine for 39.99 with a glass of wine

STARTERS

Herb crusted portobello mushroom fries

Blue cheese dressing (V)

Chef's soup of the day

Warm rustic bread

Salt & pepper squid

Lemon & garlic aioli

Roast cherry tomato & mozzarella salad

Sun blush tomato, toasted pine nuts, rocket & basil oil (V)

Chicken liver & brandy pâté

Toasted bloomer, thyme butter & red onion chutney

MAINS

Superfood salad (V)

with grilled chicken breast or grilled halloumi (V)

Grilled rump steak (8oz/224g)

Garlic roasted field mushroom, grilled tomato, fries & rocket salad. 2.00 supplement

Gourmet prime beefburger

Served in a sourdough bun with crispy bacon, melted Cheddar, mayonnaise, lettuce, tomato & red onion, fries & a pot of Cheddar slaw

Fish & chips

Crispy battered cod fillet, chips, mushy peas & homemade tartar sauce

Butter chicken balti

Basmati rice, grilled naan bread, pineapple & mustard seed pickle

Chicken breast

Stuffed with mozzarella, wrapped in Parma ham, crispy herb potatoes, green beans & tomato & basil sauce

Cauliflower cheese tart

Minted new potatoes, mixed salad (V)

Two Dine offer includes a 175ml glass of wine or a soft drink per person

SALADS

Caesar salad 10.25

Crisp leaves, garlic & cheese rustic croutons, shaved Parmesan, bacon crisps & Caesar dressing

Superfood salad 11.25

Baby gem & rocket, tomatoes, cucumber, avocado, feta cheese, pomegranate pearls, edamame beans, mixed grains & honey mustard dressing (V)

Add grilled chicken breast 4.00

Add grilled salmon steak 5.00

Add grilled halloumi (V) 2.50

SIDES

Beer battered onion rings (V) 3.50

Garlic bread (V) 3.50

Garlic bread with melted Cheddar & mozzarella (V) 3.75

Fries with sea salt flakes (V) 3.50

Sweet potato fries (V) 3.95

Seasonal greens (V) 3.50

Mixed salad (V) 3.50

DESSERTS

Sticky toffee pudding 6.75

Vanilla ice cream (V)

Chocolate brownie 6.50

Vanilla ice cream, chocolate sauce (V)

Honeycomb cheesecake 6.50

Chocolate sauce (V)

Banoffee pie 6.50

Caramelised bananas, toffee sauce

Crème brûlée 6.25

Homemade butter shortbread

Cheese plate 7.50

Tickler mature Cheddar, Dolcelatte & Cornish brie, crackers, grapes & red onion chutney (V)

Ice creams 5.75

Vanilla, raspberry, chocolate, banana & butterscotch, honeycomb (V)

(V) Suitable for vegetarians.

Food allergies and intolerances:

Please speak to a member of our team if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

A 10% discretionary service charge will be added to your bill.

All prices are inclusive of VAT at the current rate.

All items are subject to availability and all weights are an approximate uncooked weight.

'Two Dine' offer includes a 175ml glass of wine or a soft drink per person.

Kids stay and eat free means that children under the age of 13 years can enjoy breakfast free of charge. Lunch and dinner are also free when chosen from the kids menu and the child is accompanied by at least one adult eating at least one large plate.

This offer applies to the hotel in which the child's family is staying.