



WHILE YOU DECIDE

Marinated olives - 3.50 • Bread & olives - 4.95 • Garlic bread - 4.95

STARTERS

Homemade soup of the day with rustic bread - 5.95

Grilled Cornish sardines with tomato & chilli salsa - 6.95

Lamb kofte with Greek salad, pitta bread & tzatziki - 6.75

Tomato & basil bruschetta (v) - 5.95

Flaked crab with lime crème fraîche, fennel & celery salad - 7.50

Salt & pepper squid served on dressed leaves with sweet chilli - 7.50

BOARDS & SALADS

Butcher's board, pork pie, chicken liver pâté, honey roast ham,
Scotch egg, chutney, piccalilli & rustic bread - 14.95

Baked Camembert with rosemary & garlic served with crusty bread (v) - 12.95

Free-range chicken & bacon salad with honey & mustard dressing - 13.75

Greek salad - feta cheese with marinated olives, tomato, cucumber, red onion
& peppers with an oregano dressing (v) - 10.50

MAIN COURSES

Home-cooked honey glazed ham on hand-cut chips with a brace of free-range
poached eggs glazed with hollandaise sauce - 11.95

Fish of the day in Wadworth beer batter with chunky chips, minted peas,
lemon & homemade tartare sauce - 12.95

Chicken kebab served with Cajun fried potatoes, tzatziki & Greek salad - 13.95

Pan-seared duck breast with port, cherry & thyme sauce, dauphinoise potatoes & fresh asparagus - 16.50

8oz British sirloin steak, grilled tomato, mushrooms, dressed leaves & hand-cut chips - 22.95

Add a sauce... peppercorn, béarnaise, Stilton, tarragon or garlic butter

Lamb & mint burger in a toasted brioche bun with goat's cheese, red onion jam & chunky chips - 14.95

Pan-seared sea bass with stir-fried chilli & spring onions, on a warm salad of potatoes,
tomato, peppers & rocket - 14.95

Pan-fried swordfish, oregano, parsley & lemon salsa with crisp leaves & baby new potatoes - 14.75

Thai green vegetable curry served with basmati rice & crunchy Thai vegetables (v) - 13.50

Pan-fried lambs' liver with onion gravy, seasonal greens & creamy mashed potatoes - 12.50

Asparagus, wild mushroom & spinach risotto with Parmesan crisp & truffle oil (v) - 13.50

SMALL PLATES

A wide selection of dishes are available for children & those with a smaller appetite, please ask for more details - all at 6.95...

Home-cooked honey glazed ham on hand-cut chips with a free-range poached egg glazed with hollandaise sauce

Fish of the day in Wadworth beer batter with chunky chips, minted peas, lemon & homemade tartare sauce

Walter Rose butcher's sausage on creamy mashed potato with seasonal greens & red wine onion gravy

Thai green vegetable curry served with basmati rice & crunchy Thai vegetables (v)

Asparagus, wild mushroom & spinach risotto with Parmesan crisp & truffle oil (v)

SIDE ORDERS

All at 3.00 each...

House salad • Rocket, sun-blushed tomato & Parmesan salad • Buttered new potatoes

Seasonal greens • Mashed potatoes • Hand-cut chips

SANDWICHES & CIABATTA

Your choice of white or malted wheat grain sandwich or ciabatta - all served with dressed leaves...

Smoked salmon, cream cheese & cucumber - 6.95 • Sausage & 6X mustard - 6.95

Somerset Brie & cranberry (v) - 6.50 • Steak & caramelised onion - 8.50

Chicken, chorizo & Cajun mayonnaise - 6.95 • Ham & mustard - 6.50

Bacon, Brie & cranberry - 6.95

PUDDINGS

All at 5.95 each unless otherwise stated...

Vanilla panna cotta with mixed berry compote

Chocolate brownie with chocolate sauce & vanilla ice cream

Tiramisu

Traditional crème brûlée

Sticky toffee pudding with a rich toffee sauce & ice cream

Ginger sponge with honey & ginger ice cream

Selection of local cheese with assorted biscuits, apple, grapes, celery & chutney - 7.95

Selection of ice cream & sorbet - please ask for details...

One scoop - 2.00 • Two Scoops - 3.95 • Three scoops - 5.95

HOT DRINKS

Latte - 2.75 • Flat white - 2.75 • Cappuccino - 2.75 • Espresso - 1.95 • Double espresso - 2.50

Americano - 2.50 • Decaf - 2.25 • Hot chocolate - 2.95 • Pot of tea - 2.50 • Fruit teas - 2.25

Cafetière - 3.25 • Mocha - 2.40 • Macchiato - 1.95 • Liqueur coffees available on request