

Main Menu

Spring 2025

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Nibbles					
Warm crusty bread and butter (v)	5	Warm	chorizo bites (gf)	5	
Marinated olives (ve, gf)	4	Moroco	an spiced hummus, tortilla chips (ve)	7	
Somerset applewood mixed nuts (ve, gf)	4	Sour c	eam & chive mini jackets, spicy tomato sauc	e (v) 8	
Starters					
Seared king prawns, sweet chilli pickled fennel and carrot salad (gf))
Chicken liver parfait, brioche toast, red onion marmalade)
Heritage tomato and whipped goats cheese tart, basil, pickled shallots (v))
Spiced courgette and pea fritter, mango chutney (ve, gf))
Baked camembert sharer, red onion marmalade, crusty bread (v)				15	,
Pub Classics					
Cider battered fish & chips, homemade tartare sauce, crushed peas (gf)					9
Duo of pork sausages, creamy mash, buttered greens, braised red onion and gravy (gf)				18	3
Hand-cut honey roasted gammon, fried egg, seared pineapple, chips (gf)					7
Crispy chicken burger, katsu mayo, lettuce, tomato, fries				1	7
Venison and chorizo burger, redcurrant mayo, lettuce, tomato, fries				1	7
Winyard's cheeseburger, spicy tomato chutney, zingy burger sauce, lettuce, tomato, fries				17	7
Vegan burger, smoked applewood sheese	e, spicy tom	nato chu	tney, lettuce, tomato, fries (ve)	16	3
Add smoked bacon, halloumi or chedd	ar to any b	ourger		2 each	1
Mains					
Roasted chicken breast, creamed potato, carrot purée, fine beans, shoestring fries, chicken jus (gf)				23	
Pork belly, bubble and squeak, roasted apple, black pudding, cider jus				24	
Duck breast, confit duck croquette, pak choi, pickled plums, triple cooked new potatoes, duck jus (gf)				24	:
Tandoori lamb chops, saag aloo, onion bhaji, green chutney (gf)				26	
Heritage tomato and olive linguine, basil oil, pangrattato (ve)				18	
Fried halloumi salad, dried figs, pomegranate and pumpkin seeds, pomegranate dressing (v, gf)				17	
Smoked chicken, cous cous and mediterranean vegetable salad, lemon & herb dressing (gf)				18	
8oz sirloin steak, chips, roasted tomato, rocket & parmesan salad (gf)					
Add peppercorn or blue cheese sauce				2 each	
Sides					
Buttered carrots (v)		6	Fries or chunky chips (ve, gf)	5	

Add cheese

Coleslaw

Cider battered onion rings (ve, gf)

6

6

Garlic tenderstem broccoli (v)

Mixed leaves, olives & parmesan salad (v, gf)



Kids Menu Under 10s

Fish goujons & chips (gf)
Sausage, mash, & gravy (gf)
Crispy chicken & fries (gf)
Mac & cheese (v)
All served with peas or beans

12 each