

Lunch Menu – March

(available Monday to Saturday for tables of up to 7 people)

Nibbles..... nuts & olives - £4.50 / A selection of bread - £2.50 / whitebait with Marie Rose sauce - £4.50

Starters.....

Fire roasted purple beetroot with sheep's curd & a spiced nut granola (V)	7.00
Pressed & sliced Sandridge Farm pork belly with a frisee salad & a caper & raisin dressing	7.50
Black pudding & smoked haddock scotch egg with a fish roe mayonnaise & micro coriander	8.00
Jerusalem artichoke soup with roasted lemon oil & crispy Jerusalem artichoke (V)	7.00

Main Courses.....

Pan-fried guinea-fowl breast with chorizo, petit pois à la française & ratte potatoes	17.50
Tandoori dusted monkfish tail with spinach, cauliflower pakoras, poppadum & cauliflower puree *	22.50
Roundhill Farm rump steak, triple cooked chips, confit tomatoes, green salad & garlic hollandaise *	22.50
Root vegetable & cavolo nero wellington with gorgonzola sauce & candied walnuts (V) *	15.50

** denotes children's versions are available at half price but only available for children of 13 years & younger*

Pub Classics.....

A classic ploughman's lunch *	to share – 22.50, for one – 13.00
Battered Cornish hake, tartar sauce, triple-cooked chips, mushy peas *	14.50
Home-made beef burger with smoked cheese, bacon & chutney, salad & chips	15.00
Mustard-glazed ham, free-range eggs & triple-cooked chips *	12.00

Sandwiches.....

All sandwiches are served on home-made bread with a green salad & triple-cooked chips

Roast beef & horseradish	10.00	Fish fingers & tartar sauce	10.00
Toasted Somerset brie & chutney (V)	9.50		

