



RESTAURANT MENU

EAT, DRINK AND ENJOY

STARTERS

Bread Board ^V	£3.95
Selection of sourdough and multi grain bread with slow roast garlic and salted British butter	
Soup of the Day ^V	£5.25
Homemade soup served with crusty bread – ask our server for today's special	
Spiced Hoisin Duck Wings, Spring Onion, Cucumber & Sesame Salad ^{GF}	£6.50
Slow cooked duck wings finished in a hoisin style sauce and served with a crunchy refreshing salad	
Roast Chorizo with Beetroot Hummus	£5.95
Sweet chorizo sausage served hot with tangy beetroot hummus and crispy sourdough bread	
Hot Smoked Salmon Pâté	£5.95
A creamy coarse pate of hot smoked salmon, with pickled vegetables, harissa crème fraîche and toasted sourdough	
Roasted Chicken Thigh & Smoked Bacon	£5.50
Roasted chicken thigh with a smoked bacon cream sauce, served on grilled sourdough toast	

GRILL

All our steaks are sourced from the UK or Ireland and served with a grilled field mushroom, grilled tomato and fries

Ribeye Steak 10oz* ^{GF}	£22.50
Casterbridge 7oz* Rump Steak ^{GF}	£18.95
Mixed Grill	£21.50
Rump steak, lamb cutlet, gammon, sausage and a fried egg	
10oz* Gammon Steak ^{GF}	£14.50
Slow fried egg and thyme roasted pineapple	
Steak Sauces, Rubs and Butters	
Peppercorn ^{GF}	£2.50
Mushroom and Dolcelatte ^{GF}	£2.75
Spicy BBQ Rub ^{GF}	£1.50
Chimichurri Rub ^{GF}	£1.50
Roasted Garlic Butter ^{GF}	£2.00

MAINS

Roasted Lamb Rump ^{GF}	£16.75
Tender lamb roasted with root vegetables, balsamic onions, tomato and rosemary sauce	
Brie & Roasted Beet Tart ^{GF}	£12.50
Served with buttered seasonal greens	
Premium Fish & Chips	£15.95
Chunky chips, crushed peas and tartare sauce	
Confit of Duck Leg ^{GF}	£17.50
Slow cooked duck leg, with a mixed bean and celeriac stew, braised red cabbage and salsa verde	
Chicken & Field Mushroom Suet Pie	£14.50
Traditional style suet crust pie, filled with chunks of chicken breast, roasted mushrooms and a creamy mushroom sauce, served with spinach, beans, peas, and a leek and onion gravy	
Holy Cow Curry	£15.75
Served with rice, sourdough naan,  mango and tamarind chutney	
Red Lentil & Chickpea Dahl ^V	£14.25
Lemon rice, harissa and mint riata served with a sourdough naan	
Braised Blade of Beef	£16.50
Slow braised blade of beef, with baby onions, carrots, creamed parsnips and smoked bacon gravy	

SIDES

Skinny Fries ^{GF}	£3.50
Spiced Sweet Potato Wedges ^{GF}	£3.75
Signature Pickled Onion Rings	£3.50
Polenta & Parmesan Chips with Rosemary Salt	£4.00
Roasted Root Vegetables in Rosemary & Thyme Butter ^{GF}	£3.75
Broccoli, Lincolnshire Greens & Cashews ^{GF}	£3.50
Roasted Garlic Ciabatta	£3.50
With Cheese	£4.25

BURGERS

All burgers served in a brioche style bun with lettuce, red onion, tomato, pickle, burger relish and fries

The Vegi ^V	£12.50
Portobello mushroom and halloumi burger with chimichurri crème fraîche	
The Chook	£13.95
Succulent chicken breast, with a spicy crispy coating and a side of red cabbage slaw	
Black & Blue	£14.50
Venison burger topped with blue cheese	
The Original	£14.75
6oz* gourmet burger, with Lincolnshire Poacher Cheese	
Piggy Back	£16.95
Gourmet burger, Lincolnshire Poacher Cheese and BBQ pulled pork	
Full Pig	£18.50
Gourmet burger, BBQ pulled pork, pickled onion ring, Lincolnshire Poacher Cheese and smoked bacon	

SALADS & PASTA

Asian Style Panggang Chicken Salad **£13.95**

Spiced chicken breast marinated in a panggang paste, served with aromatic spiced freekeh grains, shaved carrots, chilli, red onion and drizzled with a lemon dressing

Goats Cheese, Fennel, Wheatberry & Couscous Salad ^V **£13.50**

Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts

Spiced Butternut Squash, Freekeh & Marinated Feta Salad ^V **£12.95**

Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing

Caesar Salad ^{GF} **£10.95**

A twist on a classic dish, served with crispy bacon and rich Caesar dressing

With Chicken Breast	add £4.00
With Prawn & Monkfish Skewer	add £4.00

Roasted Pumpkin Ravioli ^V **£13.95**

A seasonal and delicious pumpkin ravioli, matched perfectly with buttered spinach and topped with toasted pumpkin seeds, lemon and parmesan

DESSERTS

Selection of Great British British Ice Cream ^{GF}	£5.50	Roasted Plum Tiramisu	£6.50
Three scoops of your choice		Coffee and cocoa flavoured cream layered over soaked sponge and roasted autumn plums, roasted pistachio and buttery shortbread	
Cherry Bakewell Cheesecake	£6.50	Homemade Chocolate Brownie	£5.75
New York style baked cheesecake with an almond biscuit base, crunchy praline and warm vanilla custard		Our delicious homemade brownie served warm with vanilla pod ice cream	
Banoffee Mess ^{GF}	£5.75	Cheese Plate	£7.75
An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts		Selection of classic cheeses with celery, grapes, biscuits and chutney	



TEA & COFFEE

A range of tea and coffee available to order, please ask one of our team for details

^V suitable for vegetarians ^H denotes a healthier option ^{GF} gluten free

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