

Our Menu

COUNTRY PUB

APERITIFS

APEROL SPRITZ

bittersweet Aperol •
Prosecco • soda

£7.90

SOUTH SIDE

dry gin • fresh lime juice •
mint leaves • sugar syrup

£6.90

NEGRONI

gin • Campari • sweet
vermouth • orange peel

£6.90

PINK SPRITZ

pink gin • Prosecco •
lemonade • strawberries

£7.90

FOOD

SHARERS

BAKED CAMEMBERT breads • dips **GFA** £15.90

NACHOS jalapenos • salsa • guacamole • sour cream **V GF** £9.90 | add bbq pulled pork +£1.90

BREAD BOARD lemon & sundried tomato hummus • balsamic onions • mixed olives • dipping oil **V** £12.50

STARTERS

SOUP OF THE DAY ciabatta **GFA VE** £5.90

CREAMY GARLIC MUSHROOMS white wine • cream • spinach • tarragon • cheddar cheese • toasted bread **GFA V** £6.50

BBQ CHICKEN WINGS hickory smoked bbq sauce • honey • salad **GF** £6.90

ARANCINI BALLS smoked applewood • rice • sundried tomato mayo **GF V** £5.90

PRAWN COCKTAIL pickled cucumber **GFA** £6.90

RISOTTO butternut squash • sage • pea • white wine • saffron • parmesan **GF V VE** £5.90

CHICKEN LIVER PATE prosecco & blackberry infused • toasted breads • piccalilli £5.90

MAINS

BALLOTINE OF CHICKEN spinach • chorizo • parma ham • garlic mushroom sauce **GF** £15.90

KUNG PO CAULIFLOWER cauliflower florets • spring onion • peppers • hoi sin & soy sauce • chilli • rice noodles **VE** £11.90

PIE OF THE DAY please ask your server for today's option £13.90

CHICKEN TIKKA MASALA pilau rice • poppadom • naan bread • mango chutney **GFA** £13.90

MOROCCAN VEGETABLE TAGINE veg medley • Moroccan spices • giant Israeli couscous **V VE** £9.90

VENISON SAUSAGES caramelised onion • port, red wine & onion gravy • mash • veg £13.90

STEAKS | GRILLS | CLASSICS

SCAMPI breaded • fries • salad • coleslaw £11.90

BEEF LASAGNE rich tomato sauce • cheddar & parmesan topped • garlic bread • salad £13.90

ROAST OF THE DAY please ask your server for today's options **GFA** £14.90

BATTERED HADDOCK homemade tartar • chips • peas **GF** £12.90

CHARGRILLED 10oz GAMMON Jack Daniels glaze • fresh pineapple • fries • salad • coleslaw **GF** £12.90

8oz RUMP STEAK confit tomato • mushroom • fries • salad **GF** £16.90

8oz SIRLOIN STEAK confit tomato • mushroom • fries • salad **GF** £19.90

10oz CHARGRILLED PORK CUTLET **GF** wholegrain mustard & apple sauce • mash • vegetables £15.90

BURGERS

BEEF & CHEESE PATTY 6oz homemade burger • melted cheese • milk bun • fries • coleslaw **GFA** £11.90

KING PATTY two 6oz burgers • pulled pork • smoked bacon • cheddar topped • milk bun • fries • salad **GFA** £16.90

QUINOA & SPINACH BURGER portobello mushroom • roasted red pepper • onion marmalade • fries • salad **VE GFA** £9.90

CHICKEN & HALLOUMI breaded chicken breast • halloumi • pickled cucumber • sweet chilli dip • fries • salad **GFA** £13.90

SIDES

onion rings £2.90 • garlic bread £2.90 • cheesy garlic bread £3.50 • fries £2.90 • cheesy fries £3.50 •
sweet potato fries £3.50 • mixed salad £2.90 • coleslaw £2.90 • peppercorn sauce £2.90 • stilton sauce £2.90

GFA = gluten free option available **GF** = gluten free **V** = vegetarian **VE** = vegan

LUNCH

LIGHT BITES (MON - FRI LUNCH)

BEEF & STILTON CIABATTA salad • fries • coleslaw **GFA** £8.90

CREAMY CAJUN CHICKEN CIABATTA salad • fries • coleslaw **GFA** £8.90

POSH FISH FINGER CIABATTA tartar sauce • salad • fries • coleslaw **GFA** £9.90

FALAFEL CIABATTA hummus • pickled cucumber • salad • fries • coleslaw **GFA VE** £7.90

BBQ PULLED PORK CIABATTA applewood smoked cheese • salad • fries • coleslaw **GFA** £7.90

TRADITIONAL PLOUGHMANS choice of ham | stilton | cheddar | brie • pickles • apple • ciabatta • coleslaw **GFA** £11.90

CHICKEN & BACON CAESAR SALAD £8.50

GOAT'S CHEESE SALAD sundried tomato • olives **GF V** £9.50

DESSERTS

VANILLA CREME BRULEE shortbread **V** £7.90

ROCKY ROAD salted caramel ice cream **V** £6.90

BRAMLEY APPLE & OAT CRUMBLE TART West Country cream **V** £6.90

VERY BERRY CHEESECAKE raspberry sorbet **V** £6.90

STICKY TOFFEE PUDDING clotted cream ice cream **V** £6.50

VANILLA PANNA COTTA fresh fruit medley • sablé biscuits £5.90

COCONUT RICE PUDDING rhubarb compote • ginger biscuit **VE GFA** £5.90

BELGIAN CHOCOLATE BROWNIE vanilla ice cream **V GFA** £5.50

SELECTION OF FINE BRITISH CHEESES chutney • selection of biscuits **V GFA** £7.90

COUNTRY PUB TRIO vanilla panna cotta • very berry baked cheesecake • Belgian chocolate brownie **V** £13.90

DRINKS

AMERICANO £2.60

FLAT WHITE £2.80

DOUBLE ESPRESSO £2.80

CAPUCCINO £2.80

LATTE £2.80

HOT CHOCOLATE £2.80

SELECTION OF TEAS £2.40

breakfast • peppermint • early grey • Rooibos

MOJITO £7.90

OLD FASHIONED £6.90

ESPRESSO MARTINI £7.90

IRISH COFFEE £4.90

BAILEYS LATTE £4.90

LAGAVULIN 16y £5.50

GLENFIDDICH 12y £3.90

MOUNT GAY £3.90

OFFERS

£3 EXTRA COURSE

add a starter and/or
a dessert to your
main course

all day • mon - thurs

£3 each

BURGER NIGHT

two of our
burger mains
for £15

monday night

2 for £15

STEAK NIGHT

rump steak for £10
&
sirloin steak for £13

wednesday night

£10 | £13

TAKEAWAY

take out
fish and chips
main course

all day • every day

£9 each

INFO

PROVENANCE

We pride ourselves on bringing together our growers and customers by supplying fresh, local produce. We love to work with nature and follow the seasonal flow of produce closely, capturing ingredients at their very best whilst ensuring we are as sustainable as possible. We work with Cooper Foods who provide prime, dayboat fish from the South Coast, alongside a selection of Somerset family butchers including Paul Loader and P&K Meats, who are all passionate about providing premium meats working in harmony with local farms.

We of course continue this ethos through to dessert. Located in the heart of Somerset are Reckless Desserts, an artisan patisserie we work very closely with to craft our own bespoke menu. Headed by Azzedine, our dishes are inspired by his French heritage and experience in top London brasseries. Using the very best local ingredients sourced in the South West we produce innovative and creative desserts with flair and passion.

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