

## Evening Menu

### Starters

- Smoked Haddock and Leek Chowder with Mussels and Granary Bread £6.95  
Seared Wood Pigeon Breast, Buttered Asparagus, Poached Egg and Shaved Parmesan £7.25  
Lamb and Fennel Seed Meatballs with Merguez Sausage and Olive Ragu £6.95  
Smoked Chicken Risotto with Spinach, Charred Spring Onions and Lemon Olive Oil £7.50  
Crispy Monkfish Scampi and Tiger Prawns with Pea Purée and Curried Aioli £8.25  
Balsamic Red Onion Tartlet with Melting Somerset Brie, Charred Red Pepper and Olive Salsa £6.50

### Mains **All Served with Buttered and Minted New Potatoes or Hand Cut Chips** (excluding Fish Pie)

- Braised Lamb Shoulder Kelftiko with Oregano, Tomatoes and White Wine £16.95  
Baked Seafood Pie (Smoked Haddock, Salmon, Monkfish, Tiger Prawns and Mussels) with Cheddar Crust and Green Salad £14.95  
Slow Roasted Pork Belly with Smoked Ham Hock and Garlic Pie, Cabbage, Apple and Cider Reduction £15.50  
Stuffed Chicken Breast with Leeks, Brie and Thyme, Wrapped in Smoked Bacon with Ratatouille and Buttered Spinach £14.50  
Twiced Baked Isle of Mull Cheddar Soufflé, Baked with Cream, Asparagus and Nutmeg £13.50  
Braised Pork Cheek, Smoked Bacon and Red Wine Bourguignon with Sauté Green Beans £14.95

### Pub Classics

- Beer Battered Hake with Pea Purée, Tartare Sauce and Hand Cut Chips £13.50  
Char Grilled Chuck Steak Burger with Braised Beef Brisket, Mature Cheddar, Celeriac Remoulade and Hand Cut Chips £13.50

### Charcoal Grills **28 Day Matured Hereford-Angus Breed served with Hand Cut Chips, Watercress, Grilled Tomato and Portobello Mushroom**

12oz Rump £20

10oz Rib-Eye £24 **Add a Sauce** £2 Green Peppercorn and Brandy Garlic and Herb Butter

### Sides £3

Garlic Bread Beer Battered Onion Rings Hand Cut Chips Seasonal Vegetables Side Salad

V means vegetarian.

Please inform a member of staff of any allergies or dietary requirements.

### *Drinks from the Bar:*

We aim to offer a good variety of drinks both alcoholic and non-alcoholic to our customers.

This list is intended to give an idea of what we stock but if you are looking for something else, please ask a member of staff or have a closer look at our bar!

### *On Draught:*

Real Ale: our Real Ale selection is ever changing and normally features beers from Bristol Beer Factory, Wye Valley, Purity, Bath Ales, Butcome and Timothy Taylor. Please ask for today's selection.

Lager: Becks Vier or San Miguel

Guinness

Cider: Thatcher's Gold, Stowford Press, Black Rat Perry as well as Guest Hand-pull Cider

*We also sell a small number of bottles:*

Kopparberg Mixed Fruit, Mini Prosecco, Becks Blue and Stowfords LA

### *Wines:*

Please ask to see our list

### *Our spirits:*

Gin: Beefeater, Bombay Samphire or Hendricks, Cotswold Dry Gin

Vodka: Eristoff

Rum: Lambs or Bacardi

Whisky: Jack Daniels, Famous Grouse, Jameson's, Macallan, Talisker, Oban, Laphroig

*We also serve:*

Malibu, Archers, Martini, Pimm's, Sambucca, Port and Sherry, Cointreau, Drambuie, Disarrano, Tia Maria and Baileys

### *Soft Drinks:*

Elderflower or Pomegranate and Elderflower Presse

Hartridges Ginger Beer

Frobishers Fruit Juice – please ask for flavours

Appletiser

J20's – please check for flavours

Bottled Coke and Diet Coke

Draught Pepsi, Diet Pepsi and Lemonade

Schwepps Tonic, Fevertree Tonic and Slimline Tonic