

Lunch

Please look at
our Blackboard
for our
Two Courses
for £14.50

Old Spot Classic

- Beer Battered Hake Fillet with Pea Purée, Tartare Sauce and Hand Cut Chips £13.50
- Smoked Haddock and Leek Chowder with Shetland Mussels and Granary Bread £11.95
- Marmalade and Clove Roasted Ham with Fried Eggs, Grilled Tomato and Hand Cut Chips £11.50
- Char-Grilled Chuck Steak Burger with Braised Beef Brisket, Mature Cheddar, Celeriac Remoulade and Hand Cut Chips £13.50
- Lamb and Fennel Seed Meatballs with Merguez Sausage, Olive Ragu and Parmesan Gnocchi £11.95
- Baked Leg of Lamb Shepherd's Pie with Buttered Savoy Cabbage £13.95
- Balsamic Red Onion Tartlet with Melting Somerset Brie, Charred Red Pepper Salsa & Buttered New Potatoes £11.50

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

- 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

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

Crusty Cobs £6.95 Add a Portion of Chips for Extra £1.50

- Roast Beef Topside with Balsamic Red Onion and Fresh Horseradish
- Carved Pork Loin with Apricot and Sausagemeat Stuffing and Apple Sauce
- Somerset Brie with Spiced Tomato Chutney

Sides £3

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

Pre-Order your lunch!

If you are joining us from an office nearby, did you know you can pre-order your lunch so that it is ready for when you arrive? If this suits you then please select from our menu online and give us a call to let us know you are coming and what you'd like to eat!

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