



Mains

Vintage Cheddar, Onion & Thyme Tart, Sautéed Potatoes & Leaf Salad (v) 10.95

Chilli & Peanut Tofu, Sprouting Broccoli, Rice Noodle Salad (vgn,n) 11.95

Squash & Goats Cheese Pie, Mash, Vegetables & Gravy (v) 11.95

Smoked Haddock Fishcakes, Watercress Salad & Sweet Chilli 13.95

Cornish Mussels, Cider, Tarragon & Bristol Loaf Bread 12.95

Ale Battered Hake, Chips, Minted Peas & Tartar 12.95

Chilli & Caper Crusted Lamb, Bulgar Salad & Wild Garlic Pistou 16.95

Dry Aged 8oz Ribeye Steak, Ale Battered Onion Rings & Chips 18.95

Pan Roast Duck Breast, Fondant Potato & Rhubarb Dressing 15.95

Chicken Caesar, Smoked Bacon, Marinated Anchovies, Garlic Croutons 13.95

Pork & Apple Sausages with Mash, Vegetables & Gravy 10.95

Spotted Cow Burger, Sourdough Bun, Hand Cut Chips & Coleslaw 10.95

Choose from Origin's Aged Beef or Spiced Black Bean Burger (vgn,n)

(Add Cheddar or Bacon for 75p)

Puddings

Chocolate Pot with Shortbread 5.95

Lemon tart with Chantilly Cream 5.95

Coconut & Rum Panna Cotta, Charred Pineapple (vgn) 5.95

West Country Cheese Board 6.95

Selection of Ice Creams 4

All of our ingredients are sourced locally where possible.

***Whilst we don't cook with food allergies in mind,
our chefs are happy to adapt recipes to a customer's specific needs, where possible.
Please inform your server.***