

### **STARTERS**

CLASSIC PRAWN COCKTAIL 277 kcal GF? Iceberg lettuce, Marie rose sauce, brown bread & butter

HOMEMADE CHICKEN LIVER PATE 115 kcal GF? Toasted crostini, real ale chutney, parma ham crisp

> SPICED APPLE JELLY 425 kcal GF? VE Cranberry gel, dehydrated cranberry

### MAINS

#### SEASONS BEEF BURGER 1075 kcal GF?

Chorizo jam, pickled onion, mature cheddar cheese, toasted bun, fries & coleslaw

VENISON BURGER 1028 kcal GF?

Blue cheese rarebit, red onion confit, toasted bun, fries & coleslaw

VEGAN BURGER 942 kcal VE

Moving mountains burger, smashed avocado, burger sauce, toasted bun, fries

CHICKEN & BACON CAESER SALAD 690 kcal GF?

Cos lettuce, herb croutons, caeser dressing

DOOM BAR BEER BATTERED COD 1326 kcal

Homemade tartar sauce, chips, peas



# **SPECIALITIES**

## CHEF'S SIGNAURE DISH

### HERB CRUSTED LAMB SIRLOIN

Butternut squash fondant, garlic & cauliflower purée, rosemary & fruits of the forest jus (£6.95 supplement)

### FROM THE GRILL

80z FILLET STEAK 932 kcal (£9.95 supplement)

10oz SIRLOIN STEAK 983 kcal

(£6.95 supplement)

 $\hbox{Char grilled with tomato, field mushroom,}\\$ 

beer battered onion rings, chunky chips GF?

Includes a sauce of your choice:

Peppercorn sauce 434 kcal GF? | Diane sauce 455 kcal GF?

Port & thyme sauce 115 kcal GF? | Blue cheese sauce 355 kcal GF?

Extra sauces £3.45
Extra sides £4.95
Seasonal vegetables | Skinny chips
Side salad & house dressing



# TABLE D'HOTE

### **STARTERS**

CHEF'S SOUP OF THE DAY

CHICKEN & BLACK PUDDING TERRINE 350 kcal GF?

Piccalilli mayonnaise, tarragon dressing, crostini

LEMON & THYME FISHCAKE 252 kcal Saffron mayonnaise, coriander remoulade

### MAINS

ROAST LEG OF LAMB 502 kcal GF?
Mint sauce & redcurrant jelly tartlets

CHEF'S FISH OF THE DAY

BRAISED PORK BELLY 660 kcal GF?
Spiced red cabbage, potato dumplings, cider jus

PAN FRIED DUCK BREAST 620 kcal GF Crispy pomme anna, apricot chutney, orange, and cointreau glaze

BEETROOT & ROASTED VEGETABLE WELLINGTON 650 kcal VE

Caramelized onion gravy



# HOT DRINKS

Our desserts have their own menu dedicated to sweet indulgences, simply ask to see our desserts, or choose from our extensive hot drinks selection.

#### POT OF TEA

Included on TDH
Selection of teas from DJ Miles, Porlock, Somerset

#### FILTER COFFEE

Included on TDH

### CAFETIERE COFFEE

£2 supplement on TDH

### BARISTA COFFEES

£2 supplement on TDH

Americano

Latte

Cappuccino

Flat White

Mocha

#### **ESPRESSO**

Single | Double

### LIQUEUR COFFEES

£4.50 supplement

TDH will be changed for liqueur

Irish I Jamesons Whiskey

Calypsol I Havana Club Rum

Baileys | Baileys Irish Cream

French | Courvoisier Brandy

Guests on Dinner inclusive can enjoy a 3 Course meal including filter coffee

1 COURSE £21 Including Coffee

2 COURSES £28
Including Coffee

3 COURSES £33
Including Coffee

(Supplements apply)



### TABLE D'HOTE

### **DESSERTS**

CHOCOLATE & CHERRY OPERA CAKE 460 kcal
Chocolate sponge, chocolate ganache, cherry brandy jelly,
cherry puree, pistachio ice cream

RASPBERRY PANNA COTTA 724 kcal V GF Raspberry coulis, mini meringue

WESTCOUNTRY CHEESE & BISCUITS 950 kcal GF? V
Hawkridge mature cheddar cheese, brie, blue, red onion chutney, celery and grapes

AWARD WINNING 'YARDE FARM' ICE CREAM 474 kcal GF? V

3 scoops of either: Vanilla, chocolate or strawberry, pistachio

FRESH FRUIT PLATE 175 kcal GF? VE?
A selection of mixed fruit, raspberry sorbet

SPICED APPLE & CINNAMON CUSTARD SLICE v 490 kcal Apple gel, sour apple, vanilla ice cream

> MISSISSIPPI MUD PIE GF? Clotted cream, honeycomb