

Starters

Toasted Focaccia (v) Cherry tomatoes, wood roasted peppers, olives, grilled halloumi, rocket, toasted pine nuts & basil oil £7.25	Duck & Port Pate Toasted granary loaf, pea shoots & house chutney £7.50	Potted Mackerel Smoked mackerel with creme fraiche, dill, lemon, cayenne pepper & dijon mustard, served with toasted granary loaf & beetroot relish £7.25	Home baked Bread & Olives (v) Seeded granary loaf, Baltic white loaf with poppy seeds, marinated mixed pitted olives, olive oil & balsamic vinegar £7.50
Box-baked Camembert (v) Studded with garlic & rosemary, served with crusty bread & Bramfield windfall chutney £14.50	Goat's cheese fritta (v) Coated with Japanese bread crumbs, served with a sweet & sour tomato relish, rocket & balsamic reduction £7.50	Today's fresh Soup (v) Home baked bread £5.50	Fisherman's Basket Crispy white bait, salt & pepper squid, whole tail scampi with devilled mari rose dip, Lemon & coriander aioli £7.50

Main Courses

Pan fried fillet of Barramundi
On crushed new potatoes, sauteed spinach & leeks with a creamy cockle & mussel sauce
£19.50

Fish & Chips
Beer battered fresh haddock, crispy hand cut chips, crushed garden peas & tartare sauce
£12.50

Today's Homemade Pie
A full puff pastry pie, served with greens, creamy mash & red wine gravy
£13.50

Chargrilled Lemon & Thyme Chicken
Peppercorn sauce, straw fries, rocket & parmesan salad
£14.50

Halloumi Stack (v)
Chargrilled peppers, aubergine, courgettes layered with basil pesto, grilled Halloumi cheese & parisienne potatoes
£14.50

Homemade Gnocchi (v)
Creamed spinach & leeks, butternut squash & blue cheese, parmesan crumb & peashoots
£14.50



Fresh New Season Mussels
Creamy bacon & leek sauce served with home baked bread & straw fries
£12.50

Scallop & Prawn Panciotti Pasta
Cherry tomatoes, garlic, shallot, baby caper, olives & white wine
£16.95

12 hour slow braised Belly of Pork
Butternut squash puree, creamy mash, caramelised apple, black pudding & crackling shard.
£15.50

Half rack of maple glazed Ribs
House coleslaw and sweet potato fries
£14.50

From the Grill

10 oz 28 day aged Ribeye Steak
Generously swirled and marbled with luxurious, creamy fat! We recommend it seared to medium-rare, for a nice caramelised 'crust' that slices to reveal tender, pink meat inside. Served with crispy hand cut chips & roasted cherry vine tomatoes
£24.50

8oz 21 day aged Onglet Steak
Succulent, tender beef with a longer, more defined grain than the prime steak cuts. Traditionally a butcher's personal set-aside steak, due to its great ratio of flavour to tenderness. Served with straw fries & roasted cherry vine tomatoes
£14.50

10 day matured Chump of grass fed Lamb
Crispy caramelised skin and lean tender flesh, this cut is the equivalent of sirloin in beef. Served with celeriac puree, braised red cabbage, dauphinoise potato, kale, rosemary & red current jus
£19.50

Sauces to accompany your steak
Peppercorn - Mushroom & Truffle - Red Wine - Bernaise - Cafe de Paris Butter
£2.00

The Ultimate Steak Burger
We use 100% ground beef steak, grass-fed & naturally reared. Served in a toasted brioche bun with homemade burger relish, salad, pickles & house coleslaw
(Add Cheddar, Stilton or Streaky Bacon £1)
(Add a side for £2.50)
£9.50

Sides	Straw Fries £3.50	Creamy Mash Potato £3.50	Mixed Salad £3.50	Beer Battered Onion Rings £3.50
	Hand Cut Chips £3.50	Sweet Potato Fries £4.00	Rocket & Parmesan £3.50	Sautéed Greens £3.50

Weekday Set Menu - Available Tuesday to Friday Lunch & 6-7pm

Starters	Mains
Prawn Cocktail Baby gem lettuce, cocktail dressing, crispy squid & granary toast	Chargrilled Chicken On crushed new potatoes, with sauce vierge & watercress salad
Duck & Port Pate Malted granary toast & house chutney	Whole tail Scampi Straw fries & tartare sauce
Today's Fresh Soup (v) Home baked bread	Risotto of the Day (v) Please ask for today's option
2 Courses £12.95	Choose any pudding from the A la carte menu £2 supplement for Fondant & Cheese Board
3 Courses £15.95	

Sandwiches & Wraps - served 12-3pm

Steak Sandwich Dijon mustard mayo, soused red onions, rocket on our Baltic white loaf, served with parsnip crisps & dressed salad £9.50	Somerset Brie & Bramfield Chutney (v) Our windfall chutney, tomato & creamy brie in soft malted granary with parsnip crisps £7.50
Grilled Flat Bread (v) Filled with Greek salad, homemade Falafels and Tzatziki £8.50	Open Prawn & Calamari Sandwich Cooked peeled prawns in Marie rose sauce on mixed leaves & malted granary bread, topped with crispy squid £9.50
Chargrilled Chicken & Bacon Wrap Tomato, lettuce, cucumber, red onion & Sweet chilli mayo served with straw fries £8.50	Fish Finger Wrap Plaice goijons, tomato, lettuce, cucumber, red onion with tartare sauce & straw fries £8.50

Allergen Advice

Every care is taken to ensure the safety of our diners. All items are prepared fresh on site and some dishes may be adapted to suit certain dietary requirements. We use nut products, gluten and other allergens in our kitchen so please speak to a member of the team if you have any concerns and they will be happy to assist in providing you the information you need.