

## Nibbles

<b>BASKET OF BREAD v</b> .....	6.00
selection of homemade breads, cold-pressed rapeseed oil, balsamic glaze, salted butter	
<b>BOWL OF OLIVES GF v VE</b> mixed marinated green & black olives.....	3.95
<b>GARLIC BREAD BASKET v</b> .....	3.75
<b>GARLIC BREAD WITH CHEESE v</b> .....	4.95
<b>CHINESE SALT &amp; PEPPER CHICKEN BITES</b> chilli & spring onion .....	7.25
<b>PADRON PEPPERS GF v</b> rapeseed oil, smoked sea salt, chilli flake, aioli .....	6.00
<b>WARM HAND-RAISED PORK PIE</b> piccalilli.....	7.00
<b>PORK CHIPOLATAS</b> english mustard mayonnaise .....	6.00

## Starters

<b>HERITAGE TOMATO &amp; MOZZARELLA SALAD v</b> .....	9.00
slices of selected sun-ripened heirloom tomatoes, soft cows milk mozzarella, pumpkin seed pesto, cold-pressed rapeseed oil, balsamic drizzle	
<b>HOMEMADE ONION BHAJIS v</b> mango chutney .....	5.50
<b>SOUP OF THE DAY</b> freshly baked bread roll & butter.....	5.50
<b>BLACK PUDDING</b> potato dauphinoise, poached egg, peppercorn sauce, crispy fried onion.....	7.25
<b>POT OF MUSHROOMS v</b> stilton cream sauce, toasted garlic ciabatta bread .....	7.75
<b>SMOKED SALMON &amp; PRAWNS</b> .....	11.50
smoked salmon, coldwater prawns, salmon mousse with cucumber & chives, cocktail sauce, wholemeal bread & butter	
<b>SALT &amp; PEPPER SQUID</b> roasted garlic mayo, chilli & spring onion .....	9.00

## Summer Platters

<b>BOARS HEAD CHARCUTERIE BOARD</b> .....	20.00
olives, mozzarella, warm breads with rapeseed oil & balsamic vinegar, a selection of cured meats, pumpkin seed pesto	
<b>MEAT &amp; CHEESE BOARD</b> .....	12.00
slow-roast beef, honey-roast ham, wookie hole cave- aged cheddar and blacksticks blue, artisan crackers, homemade focaccia, butter, roasted plum & apple chutney	
<b>CHEESE BOARD v</b> .....	19.00
blacksticks blue, cricket st thomas somerset brie, wookie hole cave-aged cheddar & greenfields smoked cheddar, artisan crackers, butter, roasted plum & apple chutney, grapes	

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.

# Main Meals

<b>STEAK, MUSHROOM &amp; ALE PIE</b> .....	<b>16.00</b>	<b>CHICKEN KATSU CURRY</b> .....	<b>15.00</b>
hand cut chips, mushy peas, beef gravy		crispy breaded chicken breast, steamed long grain rice, coconut curry sauce	
<b>TRADITIONAL CHEESE &amp; ONION PIE</b> <i>v</i> .....	<b>14.95</b>	<b>PAN-ROAST CHICKEN SUPREME</b> .....	<b>20.00</b>
hand cut chips, baked beans, vegetarian gravy		crushed garlic potatoes, chicken jus, tenderstem broccoli, harissa drizzle, crispy chorizo	
<b>CASK-ALE BATTERED HADDOCK &amp; CHIPS</b> .....	<b>LARGE 15.50</b>	<b>FILLET OF SEA BASS</b> .....	<b>22.00</b>
hand cut chips, mushy peas, lemon	<b>SMALL 10.00</b>	bravas potatoes, provençal sauce with clams, mussels, prawns & squid, garlic aioli	
Add curry sauce 3.00 Add bread & butter 1.50			
<b>PEA, MINT &amp; FETA RISOTTO</b> <i>v</i> .....	<b>14.50</b>		
arborio rice, tangy & salty feta cheese, mint oil, pea shoots			
Add a crispy skin chicken breast 4.00			
or slow-cooked lamb rump 9.00			

## Grill

<b>10oz BACON CHOP*</b> hand cut chips, fried eggs, flat mushroom, roasted plum tomato, garden peas	<b>17.00</b>
<b>10oz SIRLOIN STEAK*</b> hand cut chips, roasted plum tomato, flat mushroom, watercress	<b>28.00</b>
<b>8oz FILLET STEAK*</b> hand cut chips, roasted plum tomato, flat mushroom, watercress	<b>29.00</b>
Add a pan of sauce, choose from: Peppercorn, Diane <i>GF</i> or Port & Stilton <i>GF</i> 3.00	
Add garlic & parsley butter <i>GF v</i> 1.50	
Gluten-free chips are available upon request	
<b>LAMB RUMP</b> potato dauphinoise, carrot & vanilla purée, confit heritage carrot, broccoli tenderstem, rosemary & port jus	<b>26.00</b>

## Burgers

All burgers are served in a brioche bun with gem lettuce, tomato, red salt fries and a pot of bbq sauce

<b>BOARS HEAD BURGER</b> .....	<b>14.50</b>
minced steak patty, monteray jack cheese, gherkin, burger sauce	
<b>SOUTHERN FRIED CHICKEN BURGER</b> .....	<b>15.00</b>
roasted garlic mayonnaise	
<b>BOSTON BURGER</b> .....	<b>16.50</b>
cajun chicken, bacon, bbq sauce, monteray jack cheese, onion rings	
<b>MINTED LAMB BURGER</b> .....	<b>16.00</b>
minced lamb & mint patty, caramelised red onion, tzatziki	
<b>'ITS NOT BEEF ' BURGER</b> <i>v ve</i> .....	<b>14.50</b>
plant-based patty, vegan-friendly brioche, dairy-free cheddar, vegan mayo	

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.

## *Sandwiches and Salads*

<b>STEAK CIABATTA</b> .....	<b>15.50</b>
slices of tender fillet steak, caramelised red onion, watercress, peppercorn sauce, hand-cut chips	
<b>CLASSIC BLT</b> .....	<b>8.75</b>
toasted white bloomer bread, gem lettuce, dry-cure bacon, beef tomato, mayo, dressed salad	
Why not make a club sandwich? add grilled chicken 3.00	
<b>PRAWNS MARIE-ROSE</b> .....	<b>9.00</b>
sliced brown bloomer, gem lettuce, marie-rose sauce, lemon, dressed salad	
<b>TOMATO, MOZZARELLA &amp; PESTO</b> <i>v</i> .....	<b>9.00</b>
toasted white bloomer bread, heritage tomato, cows milk mozzarella, pumpkin seed pesto, gem lettuce, dressed salad	
Gluten-free bread is available upon request	
<b>CHICKEN CAESAR SALAD</b> .....	<b>17.00</b>
skin-on chicken breast, crispy bacon, caesar dressing, garlic bread croutons, anchovies, parmesan	
<b>GREEK SALAD</b> <i>v</i> .....	<b>14.50</b>
gem lettuce, tomatoes, cucumber, red onion, olives, feta cheese, maple raspberry vinaigrette	

## *Sides*

TRIPLE-COOKED CHIPS <i>v ve</i> gluten-free chips are available upon request .....	3.50
RED SALT FRIES <i>v ve</i> .....	3.50
DIRTY FRIES nacho cheese & bacon .....	5.50
SALT & PEPPER CHIPS <i>v ve</i> .....	4.25
BRAVAS POTATOES <i>v</i> roasted garlic mayo .....	5.50
PARMESAN CHIVE CHIPS .....	4.50
PARMESAN CHIVE FRIES .....	4.50
BASKET OF ONION RINGS <i>v</i> roasted garlic mayo .....	4.50
HOUSE SALAD <i>v ve gf</i> maple raspberry vinaigrette .....	3.50
GARLIC BREAD <i>v</i> .....	3.75
GARLIC BREAD WITH CHEESE <i>v</i> .....	4.95
BUTTERED MARKET VEGETABLES <i>v gf</i> .....	4.00

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.

## Desserts

<b>STICKY TOFFEE PUDDING</b> v.....	7.50	<b>LEMON MERINGUE TART</b> v.....	8.00
rich toffee sauce, vanilla bean ice cream, caramel tuille		swiss meringue, raspberry coulis, mixed berries	
<b>WHITE CHOCOLATE &amp; RASPBERRY RIPPLE CHEESECAKE</b> v.....	8.00	<b>ICE CREAM</b> .....	2 SCOOPS 3.85
summer berry compote, brindle double cream		vanilla pod GF V chocolate GF V	1 SCOOP 1.95
<b>VANILLA CRÈME BRÛLÉE</b> v.....	8.00	strawberry v cookies & cream v	
shortbread biscuit, strawberry		vegan-friendly vanilla GF V VE forest fruits sorbet GF V VE	
<b>CHOCOLATE BROWNIE</b> v.....	8.00	<b>CHEESE BOARD</b> v.....	19.00
chocolate sauce, vanilla ice cream, raspberry coulis, chocolate curl		blacksticks blue, cricket st thomas somerset brie, wookie hole cave-aged cheddar & greenfields smoked cheddar, and cranberry & pumpkin seed crackers, butter, roasted plum & apple chutney, grapes	

## Hot Beverages

<b>AMERICANO</b> .....	2.70	<b>BAILEY'S COFFEE</b> .....	6.00
<b>LATTE</b> .....	3.00	<b>MARTEL COFFEE</b> .....	6.00
<b>CAPPUCCINO</b> .....	3.00	<b>JAMESON'S COFFEE</b> .....	6.00
<b>DECAF</b> .....	2.70	<b>TIA MARIA COFFEE</b> .....	6.00
<b>ESPRESSO</b> .....	2.20	<b>COINTREAU COFFEE</b> .....	6.00
<b>DOUBLE ESPRESSO</b> .....	4.00	<b>BAILEY'S HOT CHOCOLATE</b> .....	6.00
<b>MOCHA</b> .....	3.20	<b>BREAKFAST TEA</b> .....	2.35
<b>FLAT WHITE</b> .....	3.00	<b>DECAF TEA</b> .....	2.35
<b>FLOATER COFFEE</b> .....	4.00	<b>EARL GREY</b> .....	2.45
<b>HOT CHOCOLATE</b> .....	4.00		



(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.



## Sunday Roasts

Served every Sunday from 12 until 8pm (subject to availability, booking recommended)

All of our roasts are served with roast potatoes, buttery mash, a large home made yorkshire pudding, seasonal vegetables, carrot & swede mash, and as much gravy as you like

### TRIO OF MEATS 16.95

honey-roast ham, turkey breast, slow-roasted beef, cranberry & sage stuffing

Make it a quad - add roast pork to your trio! 2.00

### ROAST BEEF 16.50

slow-roasted, cooked medium-rare

### ROAST TURKEY 16.50

cranberry & sage stuffing

### ROAST PORK 16.50

cranberry & sage stuffing, apple sauce

### ROAST HAM 16.50

honey basted, scented with cloves, cranberry & sage stuffing

### ROAST LAMB RUMP 26.00

slow-cooked marinated 7oz\* lamb rump, minted lamb jus

### ROAST CHICKEN BREAST 16.50

cranberry & sage stuffing

### ROOT VEGETABLE & CHICKPEA MEATLOAF **v** 14.50

vegan option available (vegan pig in blanket replaces the yorkshire pudding) just ask your server

## Sides

CAULIFLOWER CHEESE **v** 4.00

EXTRA YORKSHIRE PUDDING **v** 0.50

STEAMED VEGETABLES **GF v** 4.00

selection of buttered market vegetables

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.



## Gluten-Free Options

### STARTERS

<b>SOUP OF THE DAY</b> v gluten-free roll & butter .....	5.50
<b>BOWL OF OLIVES</b> v ve mixed marinated green & black olives .....	3.95
<b>PADRON PEPPERS</b> gf v rapeseed oil, smoked sea salt, chilli flake, aioli .....	6.00
<b>HERITAGE TOMATO &amp; MOZZARELLA SALAD</b> v .....	9.00
slices of selected sun-ripened heirloom tomatoes, soft cows milk mozzarella, pumpkin seed pesto, cold-pressed rapeseed oil, balsamic drizzle	
<b>SMOKED SALMON &amp; PRAWNS</b> .....	11.50
moked salmon, coldwater prawns, salmon mousse with cucumber & chives, cocktail sauce, gluten-free bread roll & butter	

### MAIN MEALS

<b>BACON CHOP</b> .....	17.00	<b>10OZ SIRLOIN STEAK*</b> .....	28.00
gluten free chips, 2 fried eggs, flat mushroom, plum tomato, garden peas		gluten-free chips, plum tomato, mushroom, watercress	
<b>PEA, MINT &amp; FETA RISOTTO</b> v .....	14.50	<b>6OZ FILLET STEAK*</b> .....	29.00
arborio rice, tangy & salty feta cheese, mint oil, pea shoots		gluten-free chips, plum tomato, mushroom, watercress	
Add a crispy skin chicken breast 4.00		Add a pan of sauce, choose from: Diane, Port or Stilton 3.00	
or slow-cooked lamb rump 9.00		Add garlic and parsley butter v 1.50	
<b>PAN-ROAST CHICKEN SUPREME</b> .....	20.00	<b>LAMB RUMP</b> .....	26.00
crushed garlic potatoes, chicken jus, tenderstem broccoli, harissa drizzle, crispy chorizo		potato dauphinoise, carrot & vanilla puree, confit heritage carrot, broccoli tenderstem, rosemary & port jus	
<b>FILLET OF SEA BASS</b> .....	22.00	<b>GREEK SALAD</b> .....	14.50
bravas potatoes, provençal sauce with clams, mussels, prawns & squid, garlic aioli		gem lettuce, tomatoes, cucumber, red onion, olives, feta cheese, maple raspberry vinaigrette	

### SIDES

<b>GLUTEN-FREE TRIPLE-COOKED CHIPS</b> v ve .....	3.50
<b>GLUTEN-FREE PARMESAN CHIVE CHIPS</b> v ve .....	4.50
<b>HOUSE SALAD</b> v ve maple raspberry vinaigrette .....	3.50
<b>BUTTERED MARKET VEGETABLES</b> v .....	4.00

### DESSERTS

<b>VANILLA CRÈME BRÛLÉE</b> mixed berries .....	8.00
<b>ICE CREAM</b> .....	2 SCOOPS 3.85
vanilla pod v chocolate v .....	1 SCOOP 1.95
vegan-friendly vanilla v ve .....	

(gf) Gluten-Free (v) Vegetarian (ve) Vegan

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. \*All weights are approximate and are prior to cooking.