

# **COCKTAILS**

£7.95

### Espresso Martini

Absolute Vodka, Kahlua, double Espresso, shaken over ice

### Passion Fruit Martini

Passoa, Absolut Vanilla Vodka, Lime juice, Passion fruit puree

### Aperol Spritz

Aperol, Prosecco, Soda dash, served over ice

## Baileys Cocktail

Baileys Liqueur, Kahlua, Absolut Vodka, Double cream

### Negroni

Gin, Martini Rosso, Campari, served over ice

#### Woo Woo

Absolute Vodka, Peach Schnapps, cranberry Juice, sugar rim

# **TO BEGIN**



Marinated Olives GF DF	£3.50
Crayfish and Prawns Crostini with fresh lemon	£7.50
<b>Duo of King Scallops</b> Served on minted pea puree and black pudding bo	£11.50 n bon
Garlic Mushrooms and Parmesan Tartlet with bacon crumb	£6.50
Chicken Liver Pate GF made with brandy and tarragon, served with toast	£6.95 and chutney
Home made Vegetable and Chicken Spring Roll with sweet chilli dipping sauce	£6.50
Warm Somerset Brie and Red Onion Tartlet with balsamic glaze	£6.50
Melon and Pimm's No.1 Cocktail GFDF With fresh mint and strawberries	£5.95
Chefs Soup of the Day GFDF with warm bread roll	£6.50
Barbeque Belly Bites with crispy onions	£5.95
Chef's Bread Basket of DF served with balsamic vinegar & olive oil, garlic aoli and olive tapenade	£5.50

DF - available as dairy free on request

GF - available as gluten free on request

All gratuities are shared between all members of staff.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal





# **TO FOLLOW**

Pan Seared Salmon Fillet with Prawns, served on chilli and red polinguine DF (perfect with our San Andres Sauvignon Blanc) £21	
Maple Glazed Pork Chop with black pudding mash, buttered great and pan sauce GF (perfect with our Pinot Grigio Blush) £21	ens 1.50
Local Rump of Lamb, with Forrestier potatoes, buttered vegetab and minted gravy GF (perfect with our Los Piscos Malbec) £22	les 2.50
Tuscan Chicken Breast baked with garlic, parmesan and lemon sand medley of mediterranean vegetables DF GF £22 (perfect with our Previata Pinot Grigio)	sauce 2.50
Baked Cod Loin with lemon and parsley sauce with creamy mas potato and buttered greens (perfect with our San Andres Sauvignon Blanc) £22	
Medallions of Prime Beef Fillet with dauphinoise potatoes, roast vegetables with wild mushroom and shiraz sauce DF GF £26 (perfect with our Scenic Ridge Shiraz)	ed 6.50
Chef's Curry of the Day served with basmati rice and Peshwari na	aan 3.50
Homemade Pie of the Day in shortcrust pastry served with	6.50
Beer Battered Cod and hand cut chips, tartare sauce, mushy peas and fresh lemon £16	6.95
mushroom, grilled tomato and either hand cut chips or French fr	
<b>28 Day Matured 8oz Fillet Steak,</b> sautéed mushroom, grilled	- GF
tomato and either hand cut chips or French fries <b>DF GF</b> £27	7.95
28 Day Matured10oz Sirloin Steak, sautéed mushroom, grilled to and either hand cut chips or French fries DF GF £23	omato
28 Day Matured 10 oz Sirloin Steak, sautéed mushroom, grilled to and either hand cut chips or French fries DF GF £23  28 Day Matured 10 oz Rib Eye, sautéed mushroom, grilled	omato

**SIDES** 

**Garlic Baguette** £3.75 Garlic & Cheddar Cheese £4.75 Baguette Hand Cut Chips £4 French Fries £4 Onion Rings £4.50 House Salad £4 Seasonal Vegetables £3.50 King Prawns in garlic butter £4 Soft Green Peppercorn & Cognac sauce £3 Diane sauce made with Whiskey Ruby Port & Aged Stilton sauce £3

**DF - available as** dairy free on request **GF - available as** gluten free on request

Additional vegetarian dishes available on request



# **TO FINISH**



£7.25

# **AFTERS**

Americano £2.80 Double Espresso £2.40 £3.50 Cappuccino Latte £3.50 Iced Latte £3.50 Flat White £3.50 Hot Chocolate £3.50 Pot of Tea £2.50 Fruit Teas £2.50 Liqueur Coffee £7 Liqueur Hot Chocolate £7 Soya or Oat Milk additional 50p Syrup - vanilla, caramel, hazelnut 50p

**DF** - available as dairy free on request

Decaffeinated available

GF - available as gluten free on request

Biscoff Cheesecake made with mascarpone
Sicilian Lemon Tart served with fresh raspberries
Amaretto Chocolate Mousse served with shortbread
Sticky Toffee Pudding with Vanilla ice cream
Summer Berry Fool topped with biscuit crumb
Affogato - Double Espresso, Vanilla ice cream eswith a choice of Tia Maria, Disaronno, Cointreau or Baileys Irish Cream
Ice Cream Selection - Raspberry ripple, Vanilla,
Salted Honeycomb, Strawberry or Chocolate

£2.25

£9

Chilled Apple Pie served with ice cream or cream

Add a scoop of Ice Cream

Cheese Plate with chutney, grapes and biscuits