

Breads & Starters

Garlic Bread £5 with cheese £6

Mixed Olives marinated in mixed herbs, garlic & red pepper £5 VE GF

Rosemary, Garlic & Sea Salt Focaccia, balsamic vinegar & olive oil £7.50 VE

Soup of the Day £8 GFO

Grilled Asparagus, black pepper & lemon hollandaise; poached free range egg £12 V GF

Stir-fried Tiger Prawns, with spring onion & chilli; coconut, coriander & lime butter £12

Antipasti Board, cured Italian meats, baby mozzarella, sun blushed tomato & olives; toasted focaccia & sticky red onion chutney £12

Smoked Mackerel Pate, lemon curd, chives & toast £11 GFO

Twice Baked Soufflé, parmesan & chive cream sauce £11 V

Lemon & Chive Hummus, tomato, roasted red pepper & almond dip, warm flat bread £10 VE GFO

Mains

West Country Steaks £29* GFO

8oz Ribeye

8oz Sirloin

grilled tomato, flat mushroom & straw fries

garlic butter £2.50 peppercorn or stilton sauce £3.50 GF

Thai Chicken Curry, steamed rice £20 GF

Chicken Schnitzel, Lemon Butter, thyme roasted new potatoes; crisp Caesar dressed leaves £22 GF

Shredded Lamb Shoulder, asian salad, crispy onions, toasted cashews & pomegranate £24 GF

Seared Fillet of Sea Bass, stir fried vegetables, egg noodles; sesame, ginger, soy & chilli dressing £23 GFO

Roasted Fillet of Trout, sauté potato, samphire; roasted red pepper, garlic, lemon & parsley dressing £22GF

Garlic & Spinach Potato Gnocchi, seasonal broccoli, roasted butternut squash, vegan pesto £18 VE GF

Spring Vegetable Risotto, asparagus, courgettes, peas, spinach, sun blushed tomatoes; vegan parmesan cheese £18 VE GF

Classics

Beef Burger, tomato, gem lettuce, monteray jack cheese, toasted bun & pepper relish; fries £17 add bacon £2

Plant based Burger, applewood cheese, brioche style bun, vegan slaw, tomato & lettuce; fries £17 VE GFO

Brixham Fish & Chips, cider batter; crushed peas & tartare sauce £17 GF

West Country Beef, Mushroom & Ale Pie, puff pastry; chips & peas £17

Hand Carved Ham, double egg & chips £16 GF

VE =vegan, VEO = vegan option, V = vegetarian, GF = gluten free, GFO = gluten free option available on request

Nuts are used in our kitchen & dishes may contain nuts or nut oils.

Customers with food allergies are asked to discuss their dietary needs with our staff

* For hotel guests staying on our Dinner package a £7.50 supplement is charged for this item; menu price supplements occur for side orders

All dishes and prices subject to market fluctuations

Side orders

Chips £4 GFO

Fries £4 GFO

Mixed Green Vegetables £4 GF

Onion Rings £4

New Potatoes £4 GF

Rocket & Parmesan Salad, balsamic dressing £5 GF

Mixed Salad £3.50 GFO

Children's Menu

Cod Fish Fingers £7

Chicken Nuggets £7

Lincolnshire Sausage £7

Each of the above comes with chips or new potatoes; peas, beans or salad

Ham, Egg & Chips £7 GF

Beef Burger, cheese, tomato sauce & bun; fries £8

Sandwiches

served on white or brown bread

Roast Ham, tomato, rocket, english mustard £9

Smoked Bacon, Lettuce & Tomato £9

Cheddar Cheese, tomato & branston pickle £9

Roast Beef, rocket & horseradish £10

Chicken Caesar Wrap £10

Jumbo Fish Finger Bap, tartare sauce & lettuce £10

We are proud to use local suppliers & support local businesses where possible & currently use

West County Beef & Lamb – Griffiths, Glastonbury

Fish & Seafood – Kingfisher, Brixham &, of course, Chew Valley & Blagdon Trout

Cheeses & Charcuterie – Cam Valley Foods, Hallatrow

Fine Foods – A David, Bishop Sutton

Fruit & Vegetables – Total Produce, Albert Crescent, Bristol

Bread & Bakery – Hobbs House

Dairy – Longmans

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