

Bar Menu

Starters

Soup of the Day 3.25

Spiced Chicken Liver Pate with Date & Apple Chutney, Leaf Salad & Toast 3.50

Half a Dozen Rossmore Oysters, with Brown Bread & Red Wine Shallot Vinegar 5.95

Smoked Haddock with Bubble & Poached Egg, served with a light Mustard Sauce 3.95

North Atlantic Prawns, served shell-on with Lemon Mayonnaise & Brown Bread
2.95 Half pint / 4.95 Full pint

Main Courses

Shepards Pie, made with Braised & Shredded Lamb, served with Pea Fondant 7.50

Vegetarian Shepards Pie with Root Vegetables & Field Mushrooms, served with Carrot Fondant & Pea Puree 6.50

Salmon Fish Cakes with Dill Creamed Potato, Green Beans & Champagne Sauce 7.50

Char-grilled Calfs Liver with Sage Mash, Caramelized Onion Gravy & Parsnip Crisps 9.50

Home Made Steak & Kidney Pie with a Puff Pastry Crust, served with Bubble & Squeak 7.50

Lamp Shank, Braised with Parsley & Redcurrant, served with Vegetables Broth & Sweet Potato Mash 8.95

Beer Battered Haddock & Hand Cut Chips, with Tartare Sauce & Minted Mushy Peas 7.50

Cumberland Sausages & Mash with a Rich Caramelized Onion Gravy 6.50

10 oz Sirloin Steak with hand Cut Chips, Grilled Tomato, Pan-Fried Mushrooms
& Green Peppercorn Sauce 8.95

Three Eggs Benedict with Toasted Muffins & Hollandaise Sauce, with a choice of Ham,
Spinach or Smoked Salmon 6.95/7.50 (with Salmon)

Sandwiches

Roasted Free-Range Chicken with Slow Roasted Vine Tomatoes & Somerset Brie on Freshly Baked Bread 6.95

6oz Sirloin Steak with Slow Roasted Tomatoes, Garlic-Fried Field Mushrooms, Red Onion Marmalade & Wild Rocket on lightly toasted Ciabatta 7.50

Keen's Mature Cheddar Cheese with Home Made Chutney & Cherry Tomatoes on Warm Fresh Bread 4.95

Home Made 8oz Beef Burger served with Stilton & Char-grilled Bacon in a Toasted Bun filled with Garnish 6.95

Hot Roast Beef, served with Watercress & Horse Radish Mayonnaise on Warm, Freshly Baked Bread 5.95

All sandwiches served with hand cut chips & leaf salad

Salads

Caesar Salad with Char-grilled Cajun Chicken Breast (Vegetarian option available) 5.95

Desserts

Chocolate Torte with Clotted Cream & Cherry Compote 3.95

Homemade Vanilla Rice Pudding with Raspberry Sauce 3.50

A selection Home Made Ice Creams in a Brandy Snap Basket 3.50

Orange and Raisin Bread and Butter Pudding with Fresh Custard 3.95

Neal's Yard cheeses with Oatmeal Biscuits & Home Made Date 7 Apple Chutney 4.50

Sides & Snacks

Hand Cut Chips 2.50

Home Made Spiced Carrot & Parsnip Chips 2.50

Olives, served with or without Chilli-Poached Garlic 3.00

Pistachio Nuts 2.60

Mixed Nuts 2.80

12.5% discretionary service charge. Some dishes may contain nuts.