



Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

Nibbles

Hobbs House sourdough, salted butter, olive oil & balsamic £5.00

Pigs in blankets, cranberry sauce £7.00

Smoked haddock croquettes, miso mayonnaise £8.00 Garlic & herb marinated olives £4.50

Starters

Leek & potato soup, chive oil, Hobbs House sourdough	£7.00
Venison carpaccio, beetroot & fennel chutney, pickled & raw chestnut mushroom	£11.00
Tempura prawns, garlic aioli, lemon	£8.00
Loch Duart salmon gravadlax, cucumber, crème fraiche, sourdough croûtes	£9.50
Cauliflower 'bang bang' salad, crisp gem, spring onion, pomegranate	£8.00/£15.00

Mains

Grilled sea bream, crushed potatoes, sautéed sprouts, roast fennel, bouillabaisse sauce	£19.00
Confit Creedy Carver duck leg, Toulouse sausage cassoulet, herb oil	£22.00
Creamy fish pie, Parmesan mash, spring onions, peas, buttered seasonal greens	£17.00
Jerusalem artichoke risotto, spring onions, rocket & Parmesan salad	£16.50

Sunday Roasts

All served with roast potatoes, Yorkshire pudding, roasted carrot, artichoke puree, cauliflower cheese, seasonal greens & gravy

Hassleback roasted butternut squash £16.50

Roast topside of Stokes Marsh Farm beef (*served pink*) £21.50

Somerset Meadow slow roast leg of lamb £21.50

Whole roast chicken to share, pigs in blankets £35.00

16oz Stokes Marsh Farm chateaubriand to share £75.00

Sides £5.00 each

Garlic & herb roasties | Koffman skin on skinny fries

House salad, honey & mustard dressing | Buttered seasonal greens | Cauliflower cheese

We have the following menus available should you have any dietary requirements: Gluten Free | Dairy Free

A discretionary service charge of 10% will be added to the bill
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present
If you have any food allergy or intolerance query, please speak to a member of the team