



Main Menu

To Start...

Olive Oil & Balsamic Vinegar –with warm ciabatta 2

Mixed Olives 2.40

Garlic Ciabatta 3.00

Soup of the Day – served with warm ciabatta 5.50

Antipasto Shared Board – a variety of cured meats [vegetarian – homemade humus & pickled walnuts], chargrilled vegetables, buffalo mozzarella, olives, sundried tomatoes, cornichons & warm ciabatta 14.00

...To Follow...

Thai Beef Salad – strips of medium seared, marinated rump steak served on baby leaf salad with a tangy Thai dressing 13.50

Rainbow Trout* – seared, locally fished, rainbow trout fillet served with horseradish yoghurt 14.50

Mushroom, Cashew & Tarragon Sausages* (V, Ve, DF) – topped with onion gravy 12.00

Roast Pork Belly* – slowly baked pork belly, accompanied by apple, onion & sage compote & cider gravy 13.50

Chicken Parmigiana* – breaded chicken breast fillet filled with Emmental cheese & home-cooked ham 13.00

***Accompanying side choices:** sweet potato mash, roasted new potatoes or chunky chips and seasonal greens or baby leaf salad

...To Finish!

Mediterranean Orange cake (V, Ve, GF) 6.50

Sticky Date Pudding (V, GF)– and butterscotch sauce 6.50
both served with cream, custard or ice cream

Ice Cream – topped with a choice of syrups or fresh espresso coffee 3.50

Cheese Board – local cheeses: Somerset Brie (creamy with a mild fresh flavour), Stilton & Ilchester Applewood (traditional farmhouse cheddar), quince paste, apple, grapes & a variety of crackers 9.50

Our menu is subject to change and availability. If you have any allergies or dietary requirements, please let us know and we'll do our best to accommodate.

With the aim of supporting local business, we source our meats from Bakers' Butchers in Nailsea and fresh vegetables from A David in Chew Valley.