

Dinner

7-9

Soup of the day, homemade bread 6.00

Cured lamb belly, baked potato, pea, carrot, celery & mint oil 8.00

Brown shrimp, smoked haddock & roe fish cake, crustacean sauce, tartar & dill 8.00

Quail boudin, fried quails' egg, pancetta, black pudding, wild mushroom, fried Roman bread  
8.50

Wookey hole cheddar soufflé, forced rhubarb, stem ginger, savoury granola 8.50

---

Creedy carver duck leg & breast, haricot beans, beetroot, apple & liquorice jus 18.00

Skreí cod loin, smoked scotch egg, cauliflower, chicory, Roscoff onion 19.00

Smoked hake, squash, mussels, seaweed, pancetta, samphire oil 18.00

Spelt & barley risotto, beetroot, celeriac, old Winchester crisp 13.50

Fossil farm choice cut of the day, triple cooked chips, oyster mushroom, cherry  
tomatoes, Roscoff onion (market price)

---

Creamed potatoes, dauphinoise, new potatoes, seasonal greens, mixed salad,  
triple cooked chips, fries

4 each