

MENU

BAR SNACKS

House pickled egg	1 each
Pork scratchings + Apple chutney	2
Jalapeno corn bread + BBQ sauce	4
Homemade sausage roll + House brown sauce	4.5
Chipolatas + Ketchup	4

TO SHARE

Box baked Camembert Rosemary, garlic, red onion jam + toasted focaccia	13.5
Deli board (great for 2-3 people) Prosciutto crudo, Parma salami, Coppa, olives, cornichons, caper berries, harissa houmous, marinated Mediterranean vegetables, mini baked Camembert, toasted focaccia + roasted garlic	18

MAINS

House rubbed ½ chicken Skin-on fries or roasted new potatoes, Chimmichurri, creme fraiche + rocket	17
BBQ baby back pork ribs Whole rack, house smoked, jalapaeno corn bread, slaw, sweetcorn, BBQ beans, skin-on chips.	19.5
Ratatouille stuffed pancakes (VG/N) Vegan cheese sauce, rocket leaves + roasted hazelnut	14
Moules Mariniere White wine, cream, shallots, garlic, parsley, crusty bread. Main size with skin on chips	7/14
Double cheese burger (Vegan option available) + streaky bacon / vegan bacon for 1.5 2 x 3oz Aubrey Allen beef patties, American cheese, crispy onions, rocket, pickles, Dijonnaise + ketchup. Served with skin-on fries.	13
Duck salad (N) Carrot, bean sprouts, watercress, honey roasted cashews, ginger + spring onion dressing	7/14

STARTERS

Brixham crab cakes Cucumber, spring onion, grapefruit, black sesame salad + aioli	8
1/2 Dozen chicken wings BBQ, crispy onions + scallions OR Buffalo hot + blue cheese sauce	7.5
Burrata (V) Heritage tomatoes, garlic croutons, basil oil	8
Chicken liver parfait Red onion jam, pickles + toast	7.5
Beef chilli nachos Flour tortillas, homemade beef chilli, cheese sauce, guacamole, sour cream, salsa + jalapenos	8

GRILL

ALL STEAKS ARE SUPPLIED & DRY AGED TO A MINIMUM OF  
28 DAYS BY OUR SPECIALIST BUTCHER AUBREY ALLEN.  
ALL STEAKS ARE TRACEABLE BACK TO THE FARM WHERE  
THE BEEF WAS REARED.

200g Rump steak Firm texture, flavoursome, seam butchered	19
340g Sirloin steak (On the bone) Lean, juicy + moderately tender steak	26
200g Fillet steak Lean + tender	27.5
Steaks are served with chips, roasted vine cherry tomatoes, watercress & your choice of: Chimichurri or truffle butter	

SIDES

Skin on chips	3.5
New potatoes, roasted garlic creme fraiche	4
Truffle + Parmesan chips	5
Cabbage, leeks, peas + bacon	4
Green salad	3.5

DESSERTS

Pot cheesecake See specials for flavour	6
Creme brulee Homemade shortbread	6
Chocolate brownie (VG AVAILABLE) Home-churned raspberry sorbet	6
Sticky toffee pudding Home-churned vanilla ice cream	6
Scoops of ice cream Vanilla / Strawberry / Chocolate	1.5 per scoop

SANDWICHES

MONDAY-SATURDAY LUNCHTIMES ONLY  
AVAILABLE ON WHITE OR BROWN BREAD

Chicken mayonnaise + avocado Baby gem + tomato	8
Wookey Hole Cheddar (V) Smoked tomato chutney	8
BLT Bacon, lettuce, tomato + cajun mayo	8
Lashford's sausage Onion jam + rocket	8

SIDES

Skin on chips	3.5
Truffle + Parmesan chips	5
New potatoes, roasted garlic creme fraiche	4

Cabbage, leeks, peas + bacon	4
Green salad	3.5

SUNDAY ROASTS

(ONLY SERVED ON A SUNDAY)

Roasted Aubrey Allen beef Roast potatoes, Yorkshire pudding	17.5
Roasted loin of Jimmy Butler's pork Roast potatoes, crackling, apple chutney	16

Roasts all served with honey roasted carrots, broccoli, cauliflower + leek cheese, seasonal greens + house gravy.

COFFEES

WE ONLY USE UNION HAND-ROASTED COFFEE BEANS (ALSO AVAILABLE DE-CAFFEINATED)

Espresso / Double	2.5/2.8
Americano	2.8
Cappuccino	3.1
Latte	3.1
Flat white	3.1
Hot chocolate	3.5



Kids' Menu

PLEASE ASK ONE OF THE TEAM  
TO SEE OUR NEW KIDS OPTIONS