

## NIBBLES

Mixed Nuts (vg)	◆	4
Nocallera Olives (vg)	◆◆◆	4
Freshly baked focaccia with balsamic & olive oil (vg)	◆◆◆	5
Crispy onion rings with gochujang mayo (vg)	◆◆◆	5
Honey glazed chorizo (3)	◆◆◆	5
Anchovies on focaccia, olive tapenade, rocket	◆◆	5

## STARTERS

Grilled South coast scallops (2), garlic & chilli butter, chorizo gratin	◆	13
King prawns, cooked in white wine on sourdough	◆	12
Beef carpaccio, rocket, capers & Parmesan	◆◆◆	14
Trio of beetroot, sherry vinegar, sumac and toasted pumpkin seeds (vg)	◆◆◆	10
Baked camembert with pear & date chutney & toasted sourdough (v)	◆◆	12
Crab cakes served with brown crab mayo	◆◆◆	12
Cured monkfish with pickled ginger, hung yoghurt, orange zest & dill oil	◆◆	13
Grilled sardines with sea salt & herb oil	◆◆◆	11
Smoked mackerel & horseradish pate with toasted Focaccia & pickled cucumber	◆◆◆	12

## SALADS & SANDWICHES

Caesar Salad; baby gem, anchovies, soft-boiled egg, croutons, Grana Padano (add Chicken – 5)	◆◆◆	12
House focaccia sandwich, served with fries		15
-     Chicken BLT	◆◆	14
-     Hot honey halloumi (v)	◆◆	4.5

## SIDES

House fries	◆◆◆	5
Thick cut chips	◆◆◆	5
Truffle & Parmesan fries	◆◆	6
Seasonal greens (v/vg)	◆◆◆	5
Braised red cabbage (v/vg)	◆◆◆	5
Roast carrots, garlic & herb butter (v/vg)	◆◆◆	5
Cauliflower cheese (v)	◆◆	6
Mixed leaf salad (vg)	◆◆◆	4.5
Caesar Salad	◆◆◆	5
Roast Potatoes (v/vg)	◆◆◆	5

## SUNDAY ROAST

All served with roast potatoes, seasonal greens, carrots, pumpkin puree, red cabbage, gravy, Yorkshire pudding & cauliflower cheese (except vegan options)	31
<i>Our meat is all provided by our local butchers, who source directly from a wide range of quality farmers across the West Country.</i>	24
Beef Wellington	◆
Dry-aged Beef Striploin	◆◆◆
Slow cooked Lamb Shank	◆◆◆
Chicken Supreme	◆◆◆
Pork belly	◆◆◆
Mushroom Wellington (v)	◆◆◆
Turkey parcel	◆◆◆
Vegan Wellington (vg)	◆◆◆
Small Roast; Beef, pork, chicken or vegetarian	◆◆◆

## MARKET FISH

Whole fish served with salsa verde & new potatoes.  
Please ask our team for our daily offering and pricing.

## MAINS

Fish & chips: beer battered skin-on Haddock, thick cut chips, crushed peas & tartare sauce	◆◆◆	18
Roast hake with a saffron & lobster bisque risotto	◆◆	24
Grilled octopus with Romesco sauce, charred fennel, roast potatoes & herb oil	◆◆◆	24
Truffle & pecorino rigatoni with a herb crumb (v)	◆	18
Poached fennel with a curried pumpkin puree, gremolata & toasted walnuts (vg)	◆◆◆	16

◆ Can be prepared Nut-free   ◆◆ Can be prepared Gluten-free   ◆◆◆ Can be prepared Dairy-free

(v) Vegetarian (vg) Vegan. Please inform us if you have any of the above, or other allergies or dietary requirements.

Our team can advise on any of the 14 allergens that may be present in our dishes. Some products are made off site and have been made in an environment where nuts may be present. An optional 12.5% service charge will be added to your bill. All tips are distributed 100% to the team