
FOOD

TASTING PLATES

£5 each or 3 for £13

ARTISAN BREAD & OLIVES
with herb oils & beetroot chutney (v)

MEATLOAF
with fire roasted peppers

SLOW ROAST PORK SLIDERS
soaked in cider

CHILLI DUSTED WHITEBAIT
with lime mayo

SALT & PEPPER CRISPY SQUID
with tequila & tomato relish

SALT BEEF
with pickled cucumber, rye bread, mustard

SUNDAY ROASTS

£11.50

RARE ROAST SIRLOIN OF BEEF
with Yorkshire pudding

HALF ROAST WEST COUNTRY CHICKEN
with lemon stuffing

All roasts with braised red cabbage, chantenay carrots, green beans, parnips and roast potatoes

SHARING BOARDS

£13

CHEESE
Somerset brie, Denhay cheddar, Blacksticks blue, apple, oatcakes, red grape chutney

VULTURE CLAWS

£13

Our house speciality - 12 chicken wings marinated in our secret red hot sauce and served with two shots of Tequila.

Not for the faint hearted! These are seriously HOT!!!!!!

MAIN PLATES

MAC & CHEESE
made with west country mature cheddar (v)

£8.95 (Add Bacon for £1.00)

BRITISH BEEF BURGER
with smoked bacon, brie, beetroot relish

£10.95 (Add Reggae, Reggae Sauce or Pesto for £0.50)

FISH & CHIPS
with mushy peas, tartare sauce

£10.50

21 DAY AGED RIB EYE 8oz STEAK
with fries & roasted vine tomatoes

£16.00

CHICKEN POT PIE
made with real ale, chestnut mushrooms, tarragon

£9.50

WHOLE BEER CAN CHICKEN
with apple slaw, fries

£22.00 (Sharing for 2)

SIDES

£3

- SEASONED WEDGES
- HOMEMADE CHIPS
- ONION RINGS
- PARMESAN COURGETTE CHIPS
- GREENS
- YOUNG LEAF SALAD

DESSERTS

£3.50 each or try a trio for £9.95

- CHOCOLATE & CHERRY BROWNIE
- STICKY TOFFEE PUDDING
- STRAWBERRY SHORTBREAD