

MAIN MENU

SMALL PLATES

Godmister cheddar souffle, pear & apple chutney - **8.5**

Cauliflower wings, buffalo sauce, blue cheese dip - **8** (v)

Mellow Corn corn 'ribs', sweetcorn & red pepper salsa- **8** (vg, gf)

Wasabi pea & panko monkfish tail scampi, lime & mango tartar sauce - **9**

Haggis & pork scotch egg, 'chip shop' curry sauce, crackling - **9.5**

Steamed Fowey mussels, roasted red pepper, walnut, garlic, harissa & Thai basil cream, crusty bread - **9.5** (gfo)

Confit duck leg, plum hoisin sauce, rice pancakes, cucumber, spring onion - **9.5** (gf)

Serrano ham, whipped goats' curd, honey & balsamic roasted figs, cranberry, port & orange chutney - **10.5** (gf)

Tian of Cornish white crab, pea puree, smashed avocado, cucumber ribbons, quails eggs - **13** (gf)

SHARING PLATE FOR 2 AS A MAIN (4 AS A STARTER)

Baked whole camembert - studded with rosemary & garlic, serrano ham, honey & balsamic roasted figs, warm chorizo bites, crusty baguette, dressed rocket salad - **32**

LARGE PLATES

Honey & mustard glazed ham, fried hens eggs, triple cooked chips, spiced tomato chutney - **17** (gf)

Braised beef shin ragu, pappardelle, parmesan & mozzarella, garlic bread - **18**

Wild mushroom & truffle ravioli, walnut, smoked almond & parsley pesto, sauteed girolles & oyster mushrooms, tenderstem, crispy sage, herb oil - **24** (vg)

Spicy pork & nduja burger, smoked bacon, smoked Applewood, little gem, tomato, red onion, onion marmalade, garlic butter & parmesan fries - **18**

Steamed Fowey mussels, roasted red pepper, walnut, garlic, harissa & Thai basil cream, crusty bread, braised red cabbage, fries - **21** (gfo)

Pan-fried sea bass fillet, warm vitelotte potato, artichoke heart, sunblushed tomato & green bean salad, lemon, oregano & basil oil - **26** (gf)

Slow-roasted chicken thigh, pulled ham hock, leek & chestnut mushroom pie, buttery mash, tenderstem, rich stockpot gravy - **23**

Rack of Mendip lamb, dauphinoise, mini lamb shoulder shepherd's pie, beet & shallot puree, rainbow chard, tenderstem, red wine jus - **30** (gf)

Slow-roasted Somerset pork belly, crackling, black pudding crumb, mustard mash, hispi cabbage & chorizo, rich stock jus - **29** (gf)

10oz 28 day aged ribeye, roasted plum tomatoes, garlic mushroom, tenderstem, triple cooked chips, garlic & herb butter - **34** (gf)

Roasted butternut squash, wild mushroom, spinach, stilton & walnut tarte tatin, parmesan truffle fries, rocket salad - **23** (v)

If you have any allergies or dietary requirements, please let us know as soon as possible

An optional 10% service charge will be added to your bill - if the service wasn't what you expected, you don't have to pay it!

v - vegetarian ve - vegan ve* - alternative to ice cream can be provided

