



Lunch Menu

Mains

The Classic Woody Burger – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, crisp lettuce, sliced tomato, red onion, in toasted brioche, chips, leaves & winter slaw. (gfo) Add bacon - 1.00	13.50
Vegan Burger – vegan quarter pounder, vegan cheese, red onion marmalade, vegan mayo, crisp lettuce, sliced tomato, red onion, in toasted flour bap, chips, leaves & salsa. (vg)	13.25
Wholegrain Crumbed Langoustine Scampi – chips, petit pois, homemade tartare, lemon	small 9.25 large 15.00
Beer Battered Cod & Chips – minted crushed peas, homemade tartare, lemon	small 9.50 large 13.50
28 Day Aged 6oz Rump Steak – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns – 5.00 Add brandy & green peppercorn sauce – 2.50	14.50
28 Day Aged 10oz Sirloin Steak – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns – 5.50 Add brandy & green peppercorn sauce – 3.00	24.00

Junior Appetites

4oz Burger – beef patty, floured bap, skinny fries, salad Add cheese – 0.50	7.00
Wholegrain Crumbed Langoustine Scampi – skinny fries, salad	8.50
Sausage – fries & peas – vegetarian option available	6.50
Battered Fish Fingers – skinny fries, peas	7.00

11” Stonebaked Pizza

Classic Margherita – mozzarella, fresh basil, drizzled with olive oil (v)	9.00
Goat’s Cheese & Red Onion - goat’s cheese, spinach, cheddar, red onion, balsamic reduction (v)	10.50
Woody Cheese Steak - rump steak, roasted peppers, mushrooms, cheddar, garlic mayo	14.00

Please refer to the blackboard for our lunchtime specials

Ciabattas – served with salad and fries
Rump Steak - garlic mayo, red onion, Cheddar 10.25
Fish Finger – crisp lettuce, homemade tartar sauce 9.50
Somerset Brie and Cranberry (v) 8.50
 Add bacon - 1.00

Sandwiches– served with salad
Chicken & Bacon Caesar Club 7.50
 chicken, bacon, lettuce, tomato, Emmental
Prawns in Marie Rose Sauce 7.25
Red Pepper Hummous & Zucchini 6.25
 red pepper hummous, grilled zucchini (vg)
 Add chorizo 1.00
 Add chips - 1.00

Jacket Potatoes – served with salad
Cheese & Beans (v/gf) 7.00
Bacon & Mushroom (gf) 8.00
Prawns in Marie Rose Sauce (gf) 9.00
Sweet Potato Jackets – served with salad
Shredded Beef Chilli (gf) 9.50
BBQ Pulled Pork (gf) 9.00
Grilled Zucchini and Peppers (gf) (vg) 8.50
 Add coleslaw - 1.00

Sides
Pub Chips 3.50
Cheesy Pub Chips 4.00
Skinny Fries 3.50
Onion Rings 3.50
Coleslaw 1.00
Dressed Salad 3.00
Whole Garlic Rustic Baguette (v/gfo) 4.75
Garlic Baguette & Melted Cheddar (v/gfo) 6.00
Dirty Fries 6.00
 Skinny fries, Chorizo, smoked cheese, BBQ sauce

Sweets (v)

Banoffee Sundae – vanilla ice cream, banana, toffee sponge, caramel sauce, whipped cream (v) 6.75
Poached Pear and Plant based Vanilla Ice Cream (vg/gf) 5.00
Warm Sticky Toffee Pudding – butterscotch sauce, vanilla ice cream (v) 7.00
Chocolate Orange Cheesecake – clotted cream ice cream (v) 6.50
Somerset Cheese Board - mature Cheddar, Somerset brie, Draycott blue, artisan crackers, tomato & onion chutney, grapes. 8.00
 With a glass of LBV port? 10.80

Marshfield Farm Organic Ice Cream & Sorbet

vanilla clotted cream (gf)	raspberry sorbet (vg/gf)	1 scoop	2.50
chocolate fudge brownie	plant based vanilla (vg/gf)	2 scoops	4.50
strawberries in clotted cream (gf)	plant based salted caramel (vg/gf)	3 scoops	6.50
Caribbean coconut (gf)			

Junior Sweets (v)

Chocolate Caramel Sundae – chocolate ice cream, biscuit, whipped cream, caramel sauce 4.50
Strawberry Sundae – strawberry ice cream, biscuit, whipped cream, red berry sauce 4.50

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(v) Suitable for vegetarians. (vg) Suitable for vegans. (gf) Gluten free. (gfo) Gluten free option.
 All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.
 Full allergen information is available on request.
All food is cooked fresh, your patience is very much appreciated, especially during busy periods.