



## Sunday Menu

### Starters & Breads

<b>Sweet Chilli King Prawns</b> – rocket and toasted sourdough (gfo)	7.50
<b>Butternut Squash &amp; Sage Risotto</b> – drizzled with truffle oil (vg) (gf)	6.00
<b>Teriyaki Beef Fillet Skewers</b> – grilled spring onion, sesame, soy and ginger dip	7.00
<b>Baked Camembert</b> – studded with garlic and herbs, with warm dipping breads (v) (gfo)	14.00
<b>Rosemary and Garlic Focaccia, Mixed Olives, Ciabatta</b> – infused oils, balsamic reduction (v)	8.75
<b>Whole Garlic Rustic Baguette</b> (v/gfo)	4.75
<b>Whole Garlic Rustic Baguette &amp; Melted Farmhouse Cheddar</b> (v/gfo)	6.00

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### Sunday Roasts - Please refer to the blackboard for our Sunday roast selection

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### Mains

<b>The Classic Woody Burger</b> – 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
<b>Vegan Burger</b> – 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
<b>Wholegrain Crumbed Langoustine Scampi</b> – chips, petit pois, homemade tartare, lemon	small 9.25 large 15.00
<b>8oz Grilled D-cut Gammon Steak</b> – fried egg, grilled pineapple, chips, onion rings	13.00
<b>28 Day Aged 6oz Rump Steak</b> – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns – 5.50                      Add peppercorn sauce – 3.00	14.50
<b>28 Day Aged 10oz Sirloin Steak</b> – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns – 5.50                      Add peppercorn sauce – 3.00	24.00

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### Junior Appetites

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

## Sides

<b>Pub Chips</b>	3.50	<b>Onion Rings</b>	3.50
<b>Cheesy Pub Chips</b>	4.00	<b>Coleslaw</b>	1.00
<b>Skinny Fries</b>	3.50	<b>Dressed Salad</b>	3.00
<b>Dirty Fries</b> - skinny fries, Chorizo, smoked cheese, BBQ sauce			6.00

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## Sweets (v)

<b>Banoffee Sundae</b> - vanilla ice cream, banana, toffee sponge, caramel sauce, whipped cream (v)	6.75
<b>Poached Pear and Plant based Vanilla Ice Cream</b> (vg/gf)	5.00
<b>Warm Sticky Toffee Pudding</b> - butterscotch sauce, vanilla ice cream (v)	7.00
<b>Chocolate Orange Cheesecake</b> - clotted cream ice cream (v)	6.50

<b>Somerset Cheese Board</b> - 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)

<b>Chocolate Caramel Sundae</b> - chocolate ice cream, biscuit, whipped cream, caramel sauce	4.50
<b>Strawberry Sundae</b> - 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.**