



Sunday Menu

Starters & Breads

Cajun King Prawns – chilli and mango salsa, crispy lettuce (gf)	7.50
Wild Mushroom & Sage Arancini – tomato and herb sauce, fresh basil (vg)	6.00
Honey & Ginger Pork Skewers – fresh cucumber, soy, coriander and chilli dip	7.00
Baked Camembert – studded with garlic and herbs, with warm dipping breads (v) (gfo)	14.00
Rosemary and Garlic Focaccia, Mixed Olives, Ciabatta – infused oils, balsamic reduction (v)	8.75
Whole Garlic Rustic Baguette (v/gfo)	4.75
Whole Garlic Rustic Baguette & Melted Farmhouse Cheddar (v/gfo)	6.00

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

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
8oz Grilled D-cut Gammon Steak – fried egg, grilled pineapple, chips, onion rings	13.00
28 Day Aged 6oz Rump Steak – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns - 5.50 Add peppercorn sauce - 3.00	14.50
28 Day Aged 10oz Sirloin Steak – roasted tomato, rarebit mushroom, onion rings, chips Add garlic king prawns - 5.50 Add 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

Sides

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

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

(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.