



Lunch Menu

Appetisers/Light Bites

Panko Crumbed Thai Inspired Sweet Potato Crab Cakes – fresh coriander, lime, sweet chilli sauce	8.50
Wild Mushroom & Sage Arancini – tomato and herb sauce, peashoot (vg)	6.50
Smoked Chicken & Avocado Crostini – micro herbs, balsamic glaze (gfo)	7.50

Breads & Sharing

Tapas Plank – prosciutto ham, chorizo, misto olives, sun blushed tomatoes, goat's cheese, lemon and black pepper hummous, warm rosemary and sea salt focaccia (gfo)	15.00
Sea Salt and Rosemary Focaccia, Mixed Olives, Ciabatta – infused oils, balsamic reduction (v)	9.50

Mains

Eight Hour Cooked Shredded Ham Hock – poached eggs, straw fries (gf)	14.50
Wholegrain Crumbed Langoustine Scampi – chips, petit pois, homemade tartare, lemon	small 9.75 large 15.50
The Classic Woody Burger – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, crisp lettuce, sliced tomato, red onion, in toasted brioche, chips, leaves, apple & radish slaw (gfo) Add bacon - 1.00	14.00
The Garden Burger – panko crumbed aromatic pea, spinach & broad bean patty, citrus salsa, crisp lettuce, sliced tomato, red onion, in toasted flour bap, chips, leaves & hummous (vg)(gfo)	13.75
Pesto, Cherry Tomato & Asparagus Linguine – wild rocket, garlic, toasted ciabatta (vg)	small 6.50 large 13.50

Chargrill

All served with roasted whole tomato, rarebit mushroom, onion rings and chips.

28 Day Aged 5oz Scotch Rump	13.75	28 Day Aged 10oz Sirloin	25.00
28 Day Aged 10oz Scotch Rump	20.00	Lemon & Thyme 8oz Chicken Breast	14.50

Something Extra?

Garlic Butter King Prawns	6.00
Green Peppercorn and Brandy Sauce	3.50
Mushroom and Marsala Sauce	4.00

12" Stonebaked Pizza

Classic Margherita – mozzarella, fresh basil, drizzled with olive oil (v)	9.00
Spinach & Draycott Blue – Draycott blue, spinach, red onion, cheddar (v)	10.50
Smoked Chicken & Pesto – smoked chicken, basil pesto, wild rocket, cheddar (v)	13.00
Woody Cheese Steak – rump steak, roasted peppers, mushrooms, cheddar, garlic mayo	14.00

(v) Suitable for vegetarians. (vg) Suitable for vegans. (gf) Gluten free. (gfo) Gluten free option available.

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.

Junior Appetites

4oz Burger – beef patty, floured bap, skinny fries, salad	7.00
Add cheese – 0.50	
Pesto, Cherry Tomato & Asparagus Linguine – wild rocket, garlic, toasted ciabatta (vg)	6.50
Sausage – fries & peas	6.50
Battered Fish Fingers – skinny fries, peas	7.00

Ciabattas – served with salad and fries

Rump Steak - garlic mayo, red onion, Cheddar	10.75
Fish Finger – crisp lettuce, tartar sauce	9.75
Somerset Brie and Cranberry (v)	8.75
Add bacon - 1.00	

Sandwiches– served with salad

Shredded Ham Hock & Cheddar lightly toasted with wild rocket	8.00
Prawns in Marie Rose Sauce	7.75
Basil Pesto & Halloumi (v) lightly toasted	7.00
Add chorizo 1.00	

Add chips - 1.00

Jacket Potatoes – served with salad

Cheese & Beans (v/gf)	7.25
Bacon & Mushroom (gf)	8.50
Prawns in Marie Rose Sauce (gf)	9.25

Sweet Potato Jackets – served with salad

Sweet Potato Tagine (vg) (gf)	8.75
BBQ Pulled Pork (gf)	9.50
Chorizo, Spinach & Goat's Cheese (gf)	9.75

Add apple & radish slaw - 1.00

Sides

Pub Chips	3.75
Cheesy Pub Chips	4.25
Skinny Fries	3.75
Onion Rings	3.50
Apple & Radish Slaw	1.25
Dressed Salad	3.25
Whole Garlic Rustic Baguette (v/gfo)	4.75
Garlic Baguette & Melted Cheddar (v/gfo)	6.00
Dirty Fries	6.50
Skinny fries, Chorizo, smoked cheese, BBQ sauce	

Sweets (v)

Belgian Chocolate Fondant – rich custard (v)	7.50
Rustic Meringue – topped with lemon cream and fresh blueberries (v)(gf)	6.00
Chocolate Truffle Brownie Torte – plant based vanilla ice cream (vg)(gf)	6.50
Strawberry & Vanilla Panna Cotta – topped with white chocolate shavings (gf)	7.00

Times Past Somerset Cheese Board - a selection of mature Cheddar cheeses from the Times Past Dairy, artisan crackers, tomato chutney, grapes.	8.50
With a glass of LBV port?	11.30

Marshfield Farm Organic Ice Cream & Sorbet

vanilla clotted cream (gf)	raspberry sorbet (vg/gf)	1 scoop	2.75
chocolate fudge brownie	plant based vanilla (vg/gf)	2 scoops	5.00
strawberries in clotted cream (gf)	plant based salted caramel (vg/gf)	3 scoops	6.75
very Cherry (gf)			
heavenly honeycomb (gf)			

Junior Sweets (v)

Warm Double Chocolate Chip Cookie Dough – honeycomb ice cream	4.50
Strawberry Sundae – strawberry ice cream, biscuit, whipped cream, red berry sauce	4.50