



Lunch Menu

Appetisers

Baked Prosciutto Wrapped Mozzarella – sunblushed tomatoes & basil pesto (gf)	7.00
Zucchini & Spinach Fritters – sweet chilli dipping sauce, peashoot (vg)	6.50
Crispy Breaded Whitebait – bread and butter, garlic mayo, wild rocket (gfo)	8.00

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)	16.00
Sea Salt and Rosemary Focaccia, Mixed Olives, Ciabatta – infused oils, balsamic reduction (v)	10.00
Whole Rustic Garlic Baguette (v) (gfo)	5.00
Whole Rustic Garlic Baguette & Melted Farmhouse Cheddar (v) (gfo)	6.50

Mains

Gammon Ham, Free Range Eggs & Pub Chips – piccalilli (gf)	12.50
Wholegrain Crumbed Langoustine Scampi – chips, petit pois, homemade tartare, lemon	small 9.50 large 15.50
Ham & Cheddar Ploughmans Plank – sliced ham, cheddar cheese, pickled onions, piccalilli celery, apple, tomato & onion chutney, grapes, warm wholemeal baguette (gfo)	13.50
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	14.50
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)	14.00
Greek Style Olive & Feta Salad – chunky cut cucumber, tomato and red onion tossed with fresh oregano and a coriander & lime vinaigrette (v)(gf) Add king prawns 7.00	11.50
Jerk Chicken Salad – dressed leaves topped with cucumber, spring onion, red onion, roasted peppers, charred baby corn and garlic mayo (gf)	14.00

Chargrill

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

28 Day Aged 5oz Scotch Rump	14.50	28 Day Aged 10oz Scotch Rump	21.00
8oz Jerk Chicken Breast	15.50		

Something Extra?

Garlic Butter King Prawns	7.00	Green Peppercorn and Brandy Sauce	3.00	Draycott Blue Sauce	2.50
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Junior Appetites

4oz 100% Beef Burger – beef patty, floured bap, skinny fries, peas or beans (gfo) Add cheese – 50p	7.00
9 Inch Cheese and Tomato Pizza (v)	6.50
Local Butcher Pork Sausages – skinny fries & peas or beans	7.00
Ploughmans Style Platter – ham or cheese, cucumber, warm baguette, grapes, apple (gfo)	6.50

12" Thin and Crispy Pizza

Classic Margherita – mozzarella, fresh basil, drizzled with olive oil (v)	8.50
BBQ Chicken & Smoked Cheese – sliced chicken, roasted peppers, smoked cheddar, maple and bourbon BBQ sauce	12.00
Goat's Cheese – goat's cheese, spinach, red onion, cheddar, balsamic glaze (v)	11.00
Prosciutto & Rocket – prosciutto ham, button mushrooms, fresh rocket, mozzarella, drizzled with olive oil	12.50

Deep Filled Sandwiches – served with dressed leaves Add chips - 1.50

Jerk Chicken – spicy jerk chicken breast, wild rocket, apple & radish slaw	8.25
Ham & Cheddar – sliced ham, cheddar cheese, piccalilli, crisp iceberg lettuce	7.95
B.L.T. – bacon, shredded iceberg lettuce, sliced tomato, mayonnaise	7.25
Chicken Caesar – sliced chicken breast, bacon, crisp iceberg lettuce, garlic & parmesan mayo	7.95
Tuna Mayo – tuna mayonnaise, spring onions, cucumber, celery	7.25
Home Smoked Cheddar & Chutney – hickory smoked cheddar cheese, tomato & onion chutney, iceberg lettuce, sliced red onion (v)	7.00
Egg Mayo & Rocket – smashed eggs, Dijon mayo, cucumber, wild rocket (v)	7.25
Italian Chicken – sliced chicken breast, chorizo, sunblushed tomato, basil pesto mayo, rocket	8.95

Jacket Potatoes – served with dressed leaves

Cheese & Beans (v/gf)	6.25
Bacon & Mushroom (gf)	6.95
Tuna Mayo, Spring Onion & Celery (gf)	7.25
Italian Chicken (gf)	8.95
Bacon & Cheese (gf)	6.50
Smoked Cheddar & Chutney (v/gf)	6.25
Chicken Caesar (gf)	8.25

Add apple & radish slaw - 1.00

Sides

Pub Chips (gf)(vg)	3.50
Cheesy Pub Chips (gf)(v)	4.00
Skinny Fries (gf)(vg)	3.50
Onion Rings (vg)	3.00
Apple & Radish Slaw (gf)(v)	1.00
Dressed Salad (gf)(v)	2.50
Dirty Fries (gf)	7.00
Skinny fries, Chorizo, smoked cheese, BBQ sauce	

Sweets (v)

Italian Chocolate Fondant – honeycomb ice cream, salted caramel sauce (v)	6.50
Ruby Chocolate & Summer Berry Cheesecake – white chocolate shavings, cherry ice cream (v)	6.00
Chocolate Truffle Brownie Torte – plant based vanilla ice cream (vg)(gf)	6.00
Classic Lemon Posset – shortbread biscuits, fresh berries (v)	6.50
Times Past Somerset Cheese Board – a selection of mature Cheddar cheeses from the Times Past Dairy, artisan crackers, tomato chutney, grapes (gfo) With a glass of LBV port?	8.50 11.30

Marshfield Farm Organic Ice Cream & Sorbet

vanilla clotted cream (gf)	raspberry sorbet (vg/gf)	1 scoop	2.00
chocolate fudge brownie	plant based vanilla (vg/gf)	2 scoops	3.50
strawberries in clotted cream (gf)	plant based salted caramel (vg/gf)	3 scoops	5.00
very Cherry (gf)	plant based strawberry (vg/gf)		
heavenly honeycomb (gf)			

Junior Sweets (v)

Chocolate Sundae – strawberry ice cream, biscuit, whipped cream, salted 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 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.