

### Appetisers, Breads & Sharing

<b>Vietnamese Chicken Wings</b> – dressed leaves, dipping sauce	8.50
<b>Prawn Cocktail</b> – prawns in Marie Rose sauce, shredded lettuce, granary bread & butter	8.50
<b>Calamari</b> – with aioli and salad (gf)	8.50
<b>Bruschetta</b> – tomato concasse & confit garlic on toasted ciabatta (vg)	7.50
<b>Ham &amp; Mozzarella Croquettes</b> – served with dressed leaves and tomato & basil dip	8.00
<b>Anti-Pasti Board</b> – toasted ciabatta, hummus, pickled cucumber, chorizo, prosciutto, goats' cheese, olives, grapes and chutney (v/gfo)	18.00
<b>Confit Garlic Baguette</b> (vg)(gfo) 5.00 <b>With Melted Farmhouse Cheddar</b> (v/gfo)	6.50
<b>Nachos</b> – ground beef, cheese, jalapenos, guacamole, soured cream, pico de gallo (gf/vo)	10.50

---

### Mains

<b>12 hr Beef Chilli</b> – coriander rice, Cheddar, tortilla chips, guacamole, sour cream & pico de gallo	17.50
<b>Mediterranean Chicken Roulade</b> – prosciutto wrapped chicken breast stuffed with sundried tomato and chorizo, roasted peppers, seasoned jacket wedges, mojo verde sauce (gf)	18.50
<b>Pork Tenderloin Jägerschnitzel</b> – topped with mushroom sauce & a fried egg, with fries & salad	18.00
<b>Sweet Potato, Chickpea &amp; Spinach Curry</b> – jasmine rice, mango chutney & poppadum (vg)	16.50
<b>Strawberry, Feta &amp; Balsamic Salad</b> – rocket, mixed leaves, red onion, tomato & olives (v/gf)	12.50
Add grilled chicken 6.00 - choose plain, Cajun or a lemon & herb marinade.	
<b>Crispy Rice &amp; Cashew Salad</b> – carrot, tomato, spring onion, chilli, mint & lime dressing (vg/gf)	12.50
Add Chicken Wings – 6.00	
<b>Cavolo Nero Linguine</b> – dressed with walnut crème, petit pois, lemon zest & basil oil (vg)	14.50
<b>Baked Ham &amp; Free-Range Eggs</b> – skin on pub chips (gf)	small 9.50 / large 15.50
<b>Traditional Ploughman's Plank</b> – Cheddar cheese, Draycott blue, pickled onions, piccalilli, celery, apple, tomato & onion chutney, grapes, warm baguette (v/gfo)	14.00
Add ham - 2.00	

---

### Seafood

<b>Catch of the Day</b> – please refer to our specials board	
<b>Calamari</b> – aioli, skinny fries & salad (gf)	14.50
<b>Smoked Haddock Fishcakes</b> – greens, dill & lemon cream, poached egg	small 11.50 / large 16.50
<b>Wholegrain Crumbed Langoustine Scampi</b> – chips, petit pois, tartare, lemon	small 12.00 / large 17.00

---

### Chargrill

<b>28 Day Aged 10oz Scotch Rump</b>	23.50
<b>28 Day Aged 5oz Scotch Rump</b>	16.50
<b>8oz Seasoned Chicken Breast</b>	16.50
choose plain or with a Cajun or lemon & herb marinade.	
All served with roasted whole tomato, rarebit mushroom, onion rings and chips.	
Green Peppercorn and Brandy Sauce	3.50
Draycott Blue Sauce	3.50
Mushroom Sauce	3.50
<b>12oz Gammon Steak</b> – grilled fresh pineapple, fried egg, chips, onion rings	18.50
<b>6oz Gammon Steak</b> – grilled fresh pineapple, fried egg, chips, onion rings	13.00

---

### Burgers

<b>The Classic Woody Burger</b> – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo)	16.75
Add bacon - 1.50	
<b>Ranch Chicken Burger</b> – cornflake crumbed chicken breast, ranch dressing, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo)	16.00
Add bacon - 1.50	
<b>Vegetarian / Vegan Burgers</b> – please refer to our specials board	

## Junior Appetites

<b>4oz 100% Beef Burger</b> – beef patty, floured bap, skinny fries. With peas, beans or salad (gfo)	8.00
Add cheese – 0.75	
<b>Local Butcher Pork Sausages</b> – skinny fries & peas, beans or salad (vegetarian option available)	7.50
<b>Vegetarian Sausages</b> – skinny fries & peas, beans or salad (v)	7.50
<b>Battered Chicken Chunks</b> – skinny fries & peas or beans or salad	7.50
<b>Tomato Linguine</b> – pasta with tomato sauce & cheese (v)	8.00
<b>Ploughman's Style Platter</b> – ham or cheese (or both) cucumber, baguette, grapes, apple (gfo)	7.50

---

## 12 Inch Thin and Crispy Pizzas

<b>Classic Margherita</b> – mozzarella, fresh basil, drizzled with olive oil (v)	11.00
<b>Spicy Sausage, Olives &amp; Sundried Tomato</b> – with a garlic herb oil	13.50
<b>Whipped Ricotta, Walnut &amp; Spinach</b> – rosemary oil (v)	13.50
<b>Chicken &amp; Chorizo</b> – sliced chicken, chorizo, mozzarella, basil oil, fresh rocket	14.00

---

## Sides

<b>Skin On Pub Chips (gf)(vg)</b>	4.50	<b>Onion Rings (vg)</b>	3.50
<b>Cheesy Pub Chips (gf)(v)</b>	5.00	<b>Slaw (gf)(v)</b>	1.50
<b>Skinny Fries (gf)(vg)</b>	4.50	<b>Dressed Salad (v)</b>	3.00
<b>Herby Diced Potatoes (vg)</b>	5.50	<b>Cheesy Herby Diced Potatoes (v)</b>	6.00
<b>Dirty Fries</b> – skinny fries, chorizo, smoked cheese, BBQ sauce (gf)			8.50
<b>Patatas Bravas</b> – herby diced potatoes, aioli and smoky sauce			8.50

---

## Sweets

<b>Gooseberry &amp; Elderflower Tart</b> – with plant based vanilla ice cream (vg)	8.00
<b>Rhubarb &amp; Custard Posset</b> – with a shortbread squirrel (v/gfo – without shortbread)	8.50
<b>Burnt Peach &amp; Coconut Sundae</b> – burnt peach, Caribbean coconut ice-cream, peach coulis, whipped cream (v/gf)	8.50
<b>Cheesecake of the Week</b> – please refer to our specials board (v/gf)	8.50
<b>Somerset Cheese Board</b> – Times Past Dairy Cheddar and Draycott Blue, Somerset Brie, artisan crackers, tomato chutney, grapes (v/gfo) – add a glass of LBV port 3.50	10.00

## Marshfield Farm Organic Ice Cream & Sorbet

- vanilla clotted cream (gf)	- mango sorbet (vg/gf)	<b>1 scoop</b>	2.50
- chocolate fudge brownie	- raspberry sorbet (vg/gf)	<b>2 scoops</b>	5.00
- strawberries in clotted cream (gf)	- plant based salted caramel (vg/gf)	<b>3 scoops</b>	7.50
- midnight mint crisp (gf)	- plant based vanilla (vg/gf)		
- Caribbean coconut (gf)			

## Junior Sweets (v)

<b>Chocolate Sundae</b> – chocolate brownie ice cream, biscuit, whipped cream, caramel sauce	6.50
<b>Strawberry Sundae</b> – strawberry ice cream, biscuit, whipped cream, red berry sauce	6.50

---

(v) Suitable for vegetarians. (vg) Suitable for vegans. (vgo) Vegan option available.

(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.**

**No tip or gratuity will be added to your bill although any such payments are greatly appreciated and are shared between all our staff.**



## Additional Lunch Menu

**Ciabattas** – served with dressed salad garnish

Add chips - 2.50

Add herby diced potatoes – 2.50

<b>Woody Cheese Steak</b> – glazed beef, smoked Cheddar cheese, roasted peppers & red onion	9.25
<b>Tuna Melt</b> – tuna mayo, spring onion & celery with melted cheddar cheese	8.50
<b>Croque Monsieur</b> – ham, melted Cheddar & mozzarella cheese, wholegrain mustard	8.75
<b>Caprese</b> – buffalo mozzarella, sliced tomato, basil, balsamic reduction (v)	8.50
<b>Prawn Marie Rose</b> – prawns in Marie Rose sauce, crisp iceberg lettuce	9.25
<b>Bacon, Brie &amp; Cranberry</b> – bacon, melted brie, cranberry sauce	8.75
<b>Cajun Chicken</b> – chicken breast, Cajun mayonnaise, crisp iceberg lettuce, roasted peppers	8.75
<b>Cheddar, Chutney &amp; Onion</b> – cheddar, chutney, iceberg lettuce, sliced red onion (v)	8.25

---

**Jacket Potatoes** – served with dressed salad garnish

<b>Cheddar Cheese &amp; Baked Beans</b> (v/gf)	7.50
<b>Bacon &amp; Button Mushroom</b> (gf)	8.25
<b>Tuna Mayo, Spring Onion &amp; Celery</b> (gf)	8.50
<b>Cajun Chicken</b> (gf)	8.75
<b>Prawn Marie Rose</b> (gf)	9.25
<b>12 Hour Beef Chilli</b> (gf)	9.25
<b>Bacon &amp; Cheddar Cheese</b> (gf)	8.00
<b>Smoked Cheddar &amp; Chutney</b> (v/gf)	7.50

Add slaw - 1.50

(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. No tip or gratuity will be added to your bill although any such payments are greatly appreciated and are shared between all our staff.**