

Sunday Menu

Sunday Roast Options – please refer to our specials board.

Appetisers, Breads & Sharing

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

Mains

12 Hour Beef Chilli – coriander rice, cheese, tortillas, guacamole, sour cream & pico de gallo	17.50
Pork Tenderloin Jägerschnitzel – topped with mushroom sauce & a fried egg, with fries & salad	18.00
Strawberry, Feta & Balsamic Salad – rocket, mixed leaves, red onion, tomato & olives (v/gf)	12.50
Add grilled chicken 6.00 - choose plain, Cajun or a lemon & herb marinade.	
Cavolo Nero Linguine – dressed with walnut crème, petit pois, lemon zest & basil oil (vg)	14.50
Baked Ham & Free-Range Eggs – skin on pub chips (gf)	small 9.50 / large 15.50

Seafood

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

Chargrill

28 Day Aged 10oz Scotch Rump	23.50
28 Day Aged 5oz Scotch Rump	16.50
8oz Seasoned Chicken Breast	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

12oz Gammon Steak – grilled fresh pineapple, fried egg, chips, onion rings	18.50
6oz Gammon Steak – grilled fresh pineapple, fried egg, chips, onion rings	13.00

Burgers

The Classic Woody Burger – 6oz beef patty, Cheddar cheese, red onion marmalade, mayo, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo) Add bacon - 1.50	16.75
Ranch Chicken Burger – cornflake crumbed chicken breast, ranch dressing, shredded lettuce, sliced tomato, red onion in a kaiser bap, chips, leaves, slaw (gfo) Add bacon - 1.50	16.00

Vegetarian / Vegan Burgers – please refer to our specials board

Junior Appetites

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

Sides

Skin On Pub Chips (gf)(vg)	4.50	Onion Rings (vg)	3.50
Cheesy Pub Chips (gf)(v)	5.00	Slaw (gf)(v)	1.50
Skinny Fries (gf)(vg)	4.50	Dressed Salad (v)	3.00
Herby Diced Potatoes (vg)	5.50	Cheesy Herby Diced Potatoes (v)	6.00

Dirty Fries – skinny fries, chorizo, smoked cheese, BBQ sauce (gf)	8.50
Patatas Bravas – herby diced potatoes, aioli and smoky sauce	8.50

Sweets

Gooseberry & Elderflower Tart – with plant based vanilla ice cream (vg)	8.00
Rhubarb & Custard Posset – with shortbread squirrels (v)	8.50
Burnt Peach & Coconut Sundae – burnt peach, Caribbean coconut ice-cream, peach coulis, whipped cream (v/gf)	8.50
Cheesecake of the Week – please refer to our specials board (v/gf)	8.50

Somerset Cheese Board – 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
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Marshfield Farm Organic Ice Cream & Sorbet

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

Junior Sweets (v)

Chocolate Sundae – chocolate brownie ice cream, biscuit, whipped cream, caramel sauce	6.50
Strawberry Sundae – 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.