

TO START

Homemade soup of the day served with crusty bread £5

Olives, oils and crusty bread (V) £4.50

Baked Camembert to share (V) £10

Falafel Balls served with Tzatziki sauce (V) £5.50

Prawn and Avocado Cocktail £6.50

Ham Hock Terrine served with homemade piccalilli £6

Mains

Pan Roasted Salmon on a spiced Moroccan cous cous £14

Thyme Roast Breast of Chicken on a sun blushed Tomato and Basil Risotto £14.50

Spinach and Ricotta Lasagne with Garlic Bread £11

Roast Duck Breast served with Spinach Puree, Game chips and Red wine Jus £18

Old Favourites

Homemade shortcrust Steak and Butcombe Ale Pie with Creamy Mash Potato, Seasonal Vegetables and Rich Gravy £12

Blathwayt Bangers with Bubble and Squeak and Onion Jus £12

Fish and Chips, Lime and Soda Battered Atlantic Cod Fillet, Mushy Peas, Tartare Sauce £12

Home cooked Ham, Egg and Chips £9

Scampi and chips served with Peas and Tartare Sauce £9

Burgers Add toppings: Cheddar, Blue Cheese or Bacon £1

Homemade Beef Burger £11

Homemade Pork and Chorizo Burger £11

Kentucky Fried Chicken Burger £11

Portobello Mushroom Burger (V) £9

All served with chips, our own relish and coleslaw

Grill Add Peppercorn or Blue cheese sauce £2

Rump Steak £18

Sirloin Steak £22

Mixed Grill £22

Served with Pan Fried Mushrooms and Tomatoes, House Salad, Onion Rings, and Homemade Chips.