

SHARING BOARDS & APPETISERS

Bowl of Mixed Olives (v) £3.50

Rustic Breads with aged balsamic and extra virgin olive oil (v) £3.95 add Olives £2.50

Mature Somerset Cheddar Cheese Straws with Tomato and Chilli chutney (v) £5.95

Charcuterie Board; Mediterranean cured meats, cornichons, capers, chutney and rustic focaccia bread £12.95

Whole baked Brie infused with rosemary and served with garlic flat bread £9.;95

Spicy Buffalo Chicken Wings with a Sour Cream Dip £9.95

STARTERS

Freshly Made Bowl of Soup served with crusty bread (v) £4.95

Chicken Liver Pate served with Pear and Ginger Chutney and Melba Toast £6.95

Sticky BBO Belly Pork £6.95

Mussels cooked in apple cider and smoked bacon cream sauce, served with rustic bread £7.95 large £12.50

Tempura King Prawns served with sweet chilli sauce and dressed leaves £7.95

Bubble and Squeak with poached egg, Hollandaise and crispy smoked bacon £6.95

LIGHTER DISHES

Pasta Scoalio with Monkfish and mixed seafood £13.95

Potato gnocchi in rich tomato 8 roast courgette sauce, with fresh parmesan shavings (v) £9.95 small £6.95

Papperdella Pasta with Pork and Chicken meatballs in piquant Tomato Sauce £10.95

Braised Cod Loin in Red wine, Onion, Peppers and Garlic served with brown rice £11.95

Seven Bean Stew served with Rustic Bread (v) £9.95

MAINS

Fisherman's Casserole with monkfish, mussels, king prawn θ squid in a tomato, fennel and fish broth, served with the rustic bread £10.95 small/£16.95 large

Beer Battered Fish and Chips with crushed minted peas and homemade tartar £12.95

Oven baked Breast of chicken served on a split pea and vegetable casserole £13.95

Full Rack of Ribs with BBQ or sweet chilli sauce, house coleslaw, dressed leaves and chips (gf) £18.50 Half £9.95

Slow Cooked Rump of lamb in red currant and rosemary sauce served on dauphanoise potatoes with sweet braised red cabbage and roast carrots (gf) £17.95

Wild Mushroom & Thyme Risotto with dressed rocket (v) £11.95

Home Cooked Honey Roast Ham 2 free range eggs, chips and peas (gf) £10.95

Grilled fillets of sea bass served on a warm Indian spiced potato, onion, and coriander salad, £14.95

Breaded Scampi served with chips, crushed minted peas and homemade tartar £11.95

Roast Breast of Barbary Duck with sour cherry sauce dauphinoise potatoes and peppered winter greens, £17.95

Steak and ale pie mashed potatoes, served with steamed vegetables £12.95

Spinach and ricotta cannelloni, served with dressed leaves and garlic bread (v) £11.95

Half Chicken with either BBQ. Piri Piri or Lemon & Thyme with Chips and homemade Coleslaw £13.95

Slow Cooked Oxtail with Champ Mash and Steamed Veg £14.95

FROM THE GRILL

WE BUY ALL OUR MEAT FROM BRITISH PRODUCERS, AND INSIST ON 28 DAY AGED BRITISH STEER BEEF. ALL OUR STEAKS COME WITH CHIPS, SAUTEED BUTTON MUSHROOM, GRILLED PLUM TOMATO AND DRESSED LEAVES

Hand Crafted 8oz Burger in a soft brioche bun, chips and relish £9.95. Add home cured back bacon, cheese, onion rings, mushrooms for 95p per item

10oz Ribeye Steak £19.50

Mixed Grill steak, chicken, sausage, gammon, free range egg and onion rings £19.95

10oz Gammon Steak with free range egg and chips £14.95

8oz Sirloin Steak £18.50

Steaks are offered with Creamy Peppercorn, Stilton or Bernaise Sauce



Pizza

Margherita cherry tomatoes, fresh basil and mozzarella (v) £8.95
Diavolo spiced chorizo sausage, chilli and red onion £10.95
Funghi mushrooms, tomato sauce, tarragon and mozzarella (v) £9.95
Marinara Pizza topped with Mixed Seafood £10.95
Add an Italian Salad £2.95 (All Pizzas are available on a gluten free base)

Pickled Ploughman's Traditional Sandwiches served 12pm-6pm

Roast Top Side of British Beef with Horseradish £6.95 Home Cooked English Ham with Homemade Piccalilli £6.50 Crayfish, Rocket & Lemon Mayo £6.95 Barbers Mature Cheddar Cheese and Homemade Pickle (v) £5.95

Toasted Triple Deck Sandwiches

Club Sandwich with chicken, spinach and bacon £7.95

Toasted BLT with home cured bacon, tomato and avocado £7.50

Chicken and Chorizo on ciabatta £7.95

Warm Steak Sandwich served with onions and French mustard and Chips £11.95

All Sandwiches served on White Bloomer, Granary or Gluten Free Bread with leaves and House Coleslaw

Side Orders
Rustic Bread £1.95
Chips £2.95
Sautéed Mushrooms £3.50
Seasonal Vegetables £2.95
Grilled Tomatoes £2.95
Side Salad £2.95
Beer Battered Onion Rings £3.50

Children's menus

Main £5.95

Margherita Pizza (v)

Breaded Chicken Strips with Chips

Fish and Chips with Peas

Sausage and Mash with carrots θ gravy

Pasta with meatballs

Dessert £2.95

Chocolate Brownie with ice cream

Selection of Ice creams (2 scoops)

Sticky Toffee Pudding

 $\textbf{Meringues} \text{ with fruit } \vartheta \text{ ice cream}$

Homemade Fruit Crumble with custard

Please see our blackboards for a selection of our chef's "Creations"



Puddings

Spiced baked plum with honey

With Hazelnut Meringues and cream £5.95

Sticky Toffee Pudding served with salted Caramel sauce and vanilla ice cream £5.95

Lemon Posset with Blackcurrant Jelly £5.50 Spotted Dick with Custard £5.95

Belgium Chocolate pots with candied orange zest
And short bread biscuit
£5.95

Today's Crumble served with custard £5.95

Cranberry & Ginger Crème Brulee £5.50

'Pickled Ploughman Trio of Desserts'

Chocolate pot with orange Zest, lemon posset, sticky toffee ϑ vanilla bean ice cream £8.95

'Selection of British Cheese'

Selection of three handpicked cheeses, served with crackers 8 homemade chutney £7.95

Why not complement our desserts with a glass of Port?

- Cockburns Ruby Special Reserve (50ml) £3.10
- Graham's Late bottled Vintage Port (50ml) £3.25
- Graham's Tawny Port (Aged for 10 years) (50ml) £4.75
- Sauternes Ginestet, Bordeaux, France (125ml) £5.25

Freshly Ground Cotswold Coffee:

- Americano £2.30
 - Latte £2.30
- Cappuccino £2.30
- Liqueur Coffee from £4.80
 - Espresso £1.80/£2.40
 - Hot Chocolate £2.40
 - **Tea**£2.10
 - Macchiato £1.80