

Starters

Confit pork & duck rilette Thatchers Cider chutney, toasted sourdough GF* DF*	£7.00
Slow roasted celeriac, compressed apple Chicory, toasted walnuts, pickled celery, apple syrup VE V GF*	£6.50
Curried beetroot soup Chive crème fraîche, homemade beetroot bread VE V GF*	£6.00
Mussels in a Thatchers Cider & leek sauce Homemade bread GF*	£7.95

Sharing Platters

Baked Somerset camembert Pistachio crust, cranberry sauce, homemade bread V GF*	£12.50
Somerset charcuterie Pork & duck rilette, pickled & marinated vegetables, Thatchers Cider chutney, homemade bread GF*	£13.50
Railway fish platter Herring rollmops, smoked mackerel pâté, tempura prawns, smoked salmon cannelloni, sweet chilli sauce, homemade bread GF*	£14.50

Mains

Slow cooked shin of beef in red wine Smoked garlic mash, roasted parsnips, kale GF DF*	£15.00	Pan fried sea bream fillet with Fowey mussels Crab croquettes, broccoli, saffron sauce GF* DF*	£17.50
Roasted butternut squash risotto Truffle oil, Driftwood Ash goats cheese V VE* GF* DF*	£12.50	Baked potato & herb gnocchi Cauliflower purée, oyster mushroom, cavalo nero, pinenuts VE* GF* V	£12.50
Thatchers Cider battered south coast fish Triple cooked chips, crushed peas, tartare sauce DF GF*	£13.50	Lamb's liver with a mustard & lavender crust Parsnip purée, bubble & squeak, red onion jus	£14.00

Grill

Thatchers Cider & honey glazed gammon Fried duck egg, spiced pineapple chutney, triple cooked chips & mixed leaf salad GF* DF*	£13.50
Beef burger in a brioche bun Smoked cheddar, pickled gherkin, red onion, tomato, mustard aioli, seasonal slaw & triple cooked chips GF* DF*	£12.50
28 day aged Ruby Red Steak - 8oz Rump - 8oz Sirloin	£18.00 £21.00
Roasted portabello mushroom, slow cooked beef tomato, triple cooked chips & mixed leaf salad GF DF*	
Peppercorn / smoked garlic & tarragon butter GF	£1.50
3 tempura prawns GF* DF*	£2.50

Salads

Chargrilled cajun chicken Crispy Parma ham, yogurt & herb dressing, croutons, pickled vegetables GF* DF*	£12.00
Smoked salmon & marinated prawns Pickled vegetables, croutons & mustard dressing GF* DF*	£12.00
Grilled halloumi & sun blushed tomato salad Marinated olives, croutons & aged balsamic GF* DF* V	£11.00

Sides

Thatchers Cider mac & cheese Triple cooked chips Seasonal greens New potatoes in herb butter Mixed leaf & pickled vegetable salad	All £3.00
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GF – Gluten Free DF – Dairy Free V – Vegetarian Ve – Vegan *Can be adjusted to cater for
Please inform staff if you require any of these (or have any other) dietary/allergen requirements. All of our meat is free range, our fish is sustainably sourced and our vegetables are sourced locally where possible.

