

## Starters

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

## Sharing Platters

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

## Mains

Thatchers Cider & honey glazed gammon Fried duck egg, spiced pineapple chutney, triple cooked chips & mixed leaf salad <sup>GF* DF*</sup>	£12.50	Beef burger in a brioche bun Smoked cheddar, pickled gherkin, red onion, tomato, mustard aioli, seasonal slaw & triple cooked chips <sup>GF* DF*</sup>	£12.50
Baked potato & herb gnocchi Cauliflower purée, oyster mushroom, cavalo nero, pinenuts <sup>VE* GF* V</sup>	£12.50	Pan fried sea bream fillet with tiger prawns Smoked haddock croquettes, broccoli, saffron sauce <sup>GF* DF*</sup>	£17.50
		Battered south coast fish Triple cooked chips, crushed peas, tartare sauce <sup>DF</sup>	£13.50

## Roasts

Slow cooked pork belly with crackling Carrot, greens, Goose fat roast potatoes, Yorkshire Pudding & apple sauce <sup>GF* DF*</sup>	£14.50	Roast topside & braised blade of aged Ruby Red beef & horseradish cream Carrot, greens, Goose fat potatoes & Yorkshire pudding <sup>GF*</sup>	£14.50
Three nut roast with crispy sage leaves Herb & garlic roast potatoes, carrot, greens, Yorkshire pudding & gravy <sup>DF* VE* V</sup>	£13.00		

## Sides

Thatchers Cider mac & cheese Triple cooked chips Seasonal greens New potatoes in herb butter Mixed leaf & pickled vegetable salad	All £3.00
---	-----------

## Salads

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

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.

