

Dining Room Menu



First Courses

Soup of the day
£4.95

House terrine, celeriac remoulade, capers, sourdough
£5.50

Smoked salmon, shallots and capers
£9.50

Potted shrimp, pickled cucumber, sourdough
£9.50

Ham hock and mustard croquette, parsley and pickled shallot salad
£5.50

Burrata, cherry tomatoes, gremolata (V)
£5.95

Main Courses

Pie of the day, seasonal vegetables
£14.50

Charred sirloin steak, green beans in shallot butter, watercress, hand cut fries, peppercorn sauce
£18.50*

Crown prince pumpkin and pearl barley parcel, pear, chicory and walnut salad (Vegan)
£13.95

Catch of the day, brown butter, capers & parsley, heritage potatoes
£19.95*

Baked fillet of Cod in winter mushroom and dill sauce, crème fraiche, spätzle and green beans
£15.50

Whole roasted Yorkshire partridge, green puy lentils, curly kale, bread sauce, dumpling
£16.50

Chorizo and shallot pappardelle, spicy tomato sauce, basil, Berkswell
£10.95

Poached chicken au pistou, corn dumpling, carrots and leeks
£13.95*

Turkey breast chimichurri salad, avocado, cherry tomatoes, cucumber, romaine lettuce
£10.95

Additional Side Dishes £3.50 each: Buttered spinach | Green salad | Seasonal Vegetables

Dining Room Menu



Roast of the day

Monday

Roast Leg of Somerset Lamb

£18.75

Tuesday

Roast Corn Fed Chicken

£15.95

Wednesday

Whole Roasted Honey and Mustard Ham

£15.95

Thursday

Roast Rump of Essex Beef

£19.20

Friday

Whole Roasted Lemon Sole au Meunière

£19.50

Dessert

Chef's daily dessert special

£5.75

Chocolate delight

£5.75

Daily dessert sharing plate for two people

£5.75

Fresh fruit salad with cream or ice cream

£5.75

Selection of cheeses per piece

£2.20

Ice creams and sorbets per scoop

£2.25

Savoury

Welsh Rarebit

Devils on horseback

£5.75 per item