

# Dinner

To complement our menu and provide you with additional choice, see our range of chef's specials. Children's menus are available – please ask

## Starters & Sharers

King prawn cocktail, mixed seasonal leaves with multi-grain bread & Somerset butter †	£4.65
Grilled field mushroom with goat's cheese & baby spinach, pineapple & cracked black pepper chutney v	£4.25
Hand-made shredded aromatic duck & hoisin spring rolls with spring onions & hoisin dipping sauce	£4.45
Loch Fyne smoked Scottish salmon & baby spinach on potato rösti topped with yoghurt & cucumber dressing, lemon wedge & chopped chives †	£4.45
Seasonal soup of the day with thick-cut bread & Somerset butter	£3.45
Tempura battered king prawns, red pepper & chilli dipping sauce with salad garnish †	£4.85
To Share: Oven-baked garlic & herb sharing bread, balsamic glaze v	£4.35
Also available topped with red chard & mixed olives	£5.25
Cheese fondue, chunks of bread, celery sticks & slices of red apple to dip	£7.45
House starter board: hand-made shredded aromatic duck & hoisin spring rolls, tempura battered king prawns with an oven-baked, garlic & herb sharing bread, topped with watercress. Served with hoisin sauce, red pepper & chilli dip, olive oil & balsamic glaze	£9.95

## Steaks

<b>Prime British steaks:</b>	<b>8oz* Sirloin £11.95</b>	<b>8oz* Rump £10.45</b>	<b>10oz* Rib-eye £12.95</b>
Served with chips & onion rings, watercress, grilled plum tomato & field mushroom, with your choice of green peppercorn & cognac, Portobello mushroom & Colman's Diane sauce, or classic béarnaise sauce			
<b>Topped steaks:</b>	<b>8oz* Sirloin £12.95</b>	<b>8oz* Rump £11.45</b>	<b>10oz* Rib-eye £13.95</b>
Prime British steak topped with spicy tomato relish, Devon Cheddar, grilled bacon & watercress, served with chips, grilled plum tomato, grilled flat mushroom & onion rings			
<b>Steak surf 'n' turf:</b>	<b>8oz* Sirloin £12.95</b>	<b>8oz* Rump £11.45</b>	<b>10oz* Rib-eye £13.95</b>
Prime British steak topped with tail-on tempura battered king prawns & watercress, served with chips, grilled plum tomato, grilled flat mushroom & onion rings †			

## Pub Classics

House deli board: hand-carved Chiltern-cured ham with watercress, sliced roast chicken breast & baby spinach, wedge of Shropshire Blue cheese on red chard. Accompanied by chunky piccalilli, caramelised red onion chutney, pickled onion, thick-cut multi-grain bread & Somerset butter	£7.25
Hand-battered cod & chips, mushy peas or petits pois & tartare sauce †	£7.95
Or treat yourself to Hand-battered lemon sole fillet, chips & minted peas with tartare sauce † for only £2.00 more	
Kadai chicken curry, medium-spiced, served with lemon & parsley basmati & wild rice & poppadoms	£9.45
Traditional beef lasagne with mixed salad, chips or garlic ciabatta	£7.45
Breaded Scottish wholetail scampi, chips, mushy peas or petits pois & tartare sauce †	£7.95
British beef & Ruddles ale pie served with chips or mashed potatoes, seasonal vegetables & gravy	£8.45
Grilled 10oz* gammon steak served with chips, petits pois & either cracked black pepper & pineapple chutney or free-range fried eggs	£7.95
Butternut squash, spinach, lentil & spicy coconut curry served with lemon & parsley basmati & wild rice & poppadoms v	£8.45

## Gourmet Burgers

<b>Cheese &amp; bacon burger:</b> 100% British beef burger topped with your choice of Devon Cheddar or Shropshire Blue cheese & grilled bacon in a toasted, rustic flour bap with mayonnaise, lettuce, plum tomato & red onion. Served with chips, salad garnish & our spicy tomato relish on the side	£8.45
<b>Surf 'n' turf burger:</b> Tail-on tempura battered king prawns on top of our 100% British beef burger with Devon Cheddar & grilled bacon in a toasted, rustic flour bap with mayonnaise, lettuce, plum tomato & red onion. Served with chips, salad garnish & our spicy tomato relish on the side	£9.45
<b>Red Leicester &amp; spinach burger:</b> Red Leicester, spinach & cream cheese deep-fried in breadcrumbs topped with fresh yellow pepper & mango salsa, in a toasted flour bap with mayonnaise, lettuce, plum tomato & red onion, served with chips & salad garnish v	£7.45

## Chef's Selection

<b>Baked cod fillet</b> on a bed of bacon, pea & red onion crushed new potatoes, with rosemary-roasted cherry tomatoes †	£8.45
<b>Chicken 'Wellington'</b> with bacon, leek & sausage meat stuffing in a lattice pastry case, served on a bed of baby spinach, with creamed leeks & bacon & dauphinoise potatoes	£10.45
<b>Slow-cooked New Zealand lamb shank</b> with pea mash & minted gravy	£10.45
<b>A classic paella of chicken, chorizo &amp; seafood</b> †	£9.65
<b>Peppered mushroom suet pudding</b> served with chive mash, British seasonal vegetables & a Portobello mushroom & Colman's Diane sauce √	£9.95
<b>Farm-assured 'smothered' chicken breast</b> with grilled bacon, goat's cheese & a tomato Provençal sauce, topped with watercress, served with chips & salad garnish	£8.95
<b>Pan-seared Barbary duck breast</b> on a bed of baby spinach leaves with wild blueberry & balsamic sauce & dauphinoise potatoes	£10.95
<b>Spinach &amp; ricotta cannelloni</b> in sun-ripened tomato sauce with garlic ciabatta & salad garnish √	£7.45

## Summer Salads

<b>Wensleydale, grape, Tiptree honey &amp; mint salad</b> with red chard, baby spinach & mixed leaves, cucumber & cherry tomatoes √	£7.25
<b>Tandoori chicken breast salad</b> , baby spinach, red chard, shredded mint leaves, yellow pepper & mango salsa, cherry tomatoes & red onion, cucumber & yoghurt dressing on a poppadom base	£8.45
<b>Loch Fyne smoked Scottish salmon &amp; king prawn salad</b> , red chard, mixed salad leaves & baby spinach, baby new potatoes, cherry tomatoes & cucumber, fresh chopped mint & chives with avocado oil, lemon & cracked black pepper dressing †	£8.65

## Sides

<b>Baby spinach, red chard, cherry tomato &amp; red onion salad</b> , with yellow pepper & mango salsa, yoghurt & cucumber dressing	£2.99
<b>Dressed side salad</b> , mixed leaves, cherry tomatoes, cucumber, new potatoes & house dressing	£2.09
<b>Chips</b>	£1.99
<b>Bread, balsamic &amp; olive oil</b>	£2.29
<b>British seasonal vegetables</b>	£2.29
<b>Carrots in chive butter</b>	£2.29
<b>Onion rings</b>	£1.99
<b>Garlic ciabatta</b>	£2.09
<b>Garlic ciabatta</b> with Devon Cheddar	£2.59

## Puddings

<b>Kentish Bramley apple pie</b> with dairy custard, double cream or Cornish clotted cream ice-cream	£3.95
<b>Swiss dark chocolate &amp; mint chocolate ice-cream sundae</b> with chocolate sauce	£5.25
<b>Madagascan vanilla &amp; mascarpone cheesecake</b> with a chilli, toffee, lime & ginger sauce, served with double cream	£4.25
<b>Sundae of the day</b>	£4.25
<b>Sticky dark chocolate &amp; walnut brownie</b> with mint chocolate ice-cream	£4.65
<b>Trio of classic hot puddings:</b> lemon & ginger pudding, jam roly-poly & sticky toffee pudding, served with double cream or dairy custard	£6.25
<b>Cornish clotted cream ice-cream</b> with chocolate sauce	£3.95
<b>Cheese platter:</b> Shropshire Blue cheese, Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery, crackers & Scottish oatcakes	£4.25

## Tea, Fairtrade & Liqueur Coffees

Most coffees from our range are available in standard or large

Americano	Espresso	Moccacino	Hot chocolate
Cappuccino	Latte	Tea or Fruit tea	
Highland coffee with Bell's whisky & a layer of cream	Gaelic coffee with Baileys & a layer of cream	Calypso coffee with Tia Maria & a layer of cream	

**Ask about our selection of single malts or try our distinctly different G&Ts – with Gordon's or Tanqueray No. Ten**

**Or try a long and refreshing: Lime Smirnoff vodka with Coke over ice  
Apple Smirnoff vodka served with lemonade over ice**

## Delicious, traditional family Sunday roasts available every Sunday

Where possible we use seasonal British produce in our recipes in order to ensure the best quality and flavour.

† May contain fishbones or shell. √ Suitable for vegetarians. \* All weights approximate before cooking. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives & our menu descriptions do not contain all ingredients, so please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & Mastercard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker's card.