



WHILE YOU CHOOSE

Somerset smoked Applewood mixed nuts [V](#) [VE](#) [GF](#) £3.5

Moroccan spiced almonds [V](#) [VE](#) [GF](#) £4

Chilli rice crackers [V](#) [VE](#) £3

Garlic, chilli & basil mixed olives [V](#) [VE](#) [GF](#) £5.5

Garlic hummus, salsa verde, focaccia [V](#) [VE](#) £7

Flavoured focaccia, malted mini loaf, aged balsamic, olive oil,
Netherend Farm butter [V](#) For one £6.5 for two £11

STARTERS & SMALL PLATES

French onion soup [V](#) [VGO](#) [GFO](#) £9.5 cheese on toast

Celeriac & leek arancini [V](#) [VE](#) [GF](#) £8.5 mustard & walnut mayonnaise, apple gel, crispy leeks

Twice baked smoked cheese soufflé [V](#) £9 spiced tomato dip, baby watercress

Salmon pastrami [GF](#) £9.5 celeriac remoulade, beetroot gel, micro greens, black onion & nori tuille

Pulled ham terrine £8.5 toasted focaccia, apple, onion & cider relish

MAINS

Trio of pork £23 pork belly, colecannon mash, maple roasted carrots, black pudding bon bon, cider jus

Venison steak [GF](#) £34 Koffman chips, wild mushrooms, silverskin onions, celeriac & vanilla puree, red wine jus

Supreme of chicken [GF](#) £23 potato pavé, medley of greens, tarragon & pancetta cream sauce

Double cheese burger £18.5 american cheese, house burger sauce, crispy onions, pickles, gem, skin on fries
add smoked bacon £2 | vegan Moving Mountains burger available

Seafood pie [GF](#) £22 parmesan mashed potato, greens, tenderstem broccoli

Lemonade battered cod [GF](#) [DF](#) £14/£19 minted mushy peas, Koffman chips, tartare sauce, lemon
add katsu sauce £2

Crispy polenta [VE](#) £20 wild mushrooms, silverskin onions, celeriac puree, cavalo nero, mushroom & truffle jus

Braised Queen butter beans [VE](#) £18 smoked tomato & harissa sauce, roasted squash, crispy kale, leek oil,
garlic butter focaccia

SIDES

Koffman chips [VE](#) [GF](#) £5

Skin on fries [VE](#) [GF](#) £5

Truffle & parmesan fries [GF](#) £7

Onion rings, spiced nduja mayo [VE](#) [GF](#) £4.5

Maple roasted carrot & parsnip, dukkha [VE](#) [GF](#) £6
(contains nuts)

Rocket & parmesan salad, lemon & dijon dressing [V](#) [GF](#) £5

Medley of greens, black garlic vinegarette [V](#) [VE](#) [GF](#) £6

SOURDOUGH PIZZAS

served evenings Monday - Saturday only, not available at lunch time, also available for takeaway

Margherita V VEO £17 tomato base, mozzarella, fresh basil, pico de gallo

Pulled beef & chorizo £18.5 tomato base, red peppers, red onion, chilli oil, rocket

Pear & gorgonzola V £18 mustard bechamel base, caramelised onion, balsamic

Our pizzas are made with fresh dough. We prove these doughs for 48 hours before we roll them, so if we sell lots of pizzas it is possible we may have limited availability.

A LIGHTER LUNCH

only served at lunch time

The Avo Way VE £12.5 whipped avocado, cherry tomatoes, coriander, Ve-Du-Yah aioli, sourdough
add smoked bacon £2

SANDWICHES

only served at lunch time

The Fish Finger Butty £13 lemonade battered fish goujon & tartare sauce

Croque Monsieur £13 toasted sandwich, mustard beschamel, cheddar cheese, ham

Dairy Free Cheese & Heritage Tomato Toasted Sandwich VE £13 basil pesto

All served on white or brown bloomer with crisps. Upgrade to fries for £2.5

WINE of the moment

Cotes de Provence

France

Bottle £41

GIN of the moment

Cotswold Dry Gin

46%

25ml | 50ml

£6.5 | £9.5

MOCKTAIL of the moment

Peach Cobbler

Peach & vanilla syrup, oat milk and a dash of fizz. The alcohol free liquid dessert! £5

A discretionary 10% service charge will be added to your bill, 100% of which goes directly to our grateful team.

Please inform your server of all allergies & intolerances, even if marked allergen free. Our kitchen contains allergens & therefore we cannot guarantee any dishes will be allergen free. Our food is freshly cooked & during busier periods you may experience a wait.

V vegetarian

VE vegan

GF gluten free

DF dairy free

VGO vegan option *must state*