

# LUNCH

12 - 3 TUESDAY - SATURDAY



nocellara olives 4 v, gf      bread & oils 4.5 v, gfo

## LUNCH FAVOURITES

### COD CHEEK SCAMPI

garden pea purée, tartare sauce,  
charred lemon 9.5

### ISLE OF WIGHT TOMATO BRUSCHETTA

basil, ripped bocconcini 9 v, vgo, gfo

### ASIAN FISHCAKE

wasabi pea purée, kimchi, watercress,  
sesame 10.5 ns

### CONFIT BELLY PORK

celeriac rémoulade, crackling,  
wholegrain mustard 13.5 ns, gf

### 250g STOKES MARSH RUMP STEAK

bearnaise butter, watercress, fries 19 gf

## SANDWICHES gfo

### CBLT

roast chicken, tarragon, smoked streaky bacon,  
little gem, tomato, mayonnaise 9

### SOMERSET REUBEN

shredded ham hock, sauerkraut, mustard,  
pickles, cheddar 9

### STEAK & CHEESE

medium rare bavette steak, melted cheddar,  
beer braised onions, watercress 9.75

### WEST COUNTRY CIDER RAREBIT

sourdough, chilli jam, watercress 7 v

## BURGERS

### BUTTERMILK CHICKEN BURGER

kimchi slaw, sriracha mayo 14.5

### SPINACH & NUTMEG FALAFEL BURGER

chilli jam, halloumi 14.5 v

### SIRLOIN BURGER

rarebit, pickles, tomato 15

## SALADS

### ASPARAGUS

jersey royals, pea & broad bean fricassée, alfalfa,  
poached egg 11 v, vgo, gf

### THAI CHICKEN

thai slaw, watercress, house pickles, sriracha,  
coriander 11.5

### STEAK & HERITAGE TOMATO

pickled shallots, watercress,  
charred lemon 12.5 gf

## SIDES

FRIES 3.5 v

SWEET POTATO FRIES 4.5 v

TRIPLE COOKED CHIPS 4 v

SIDE SALAD 5 vg

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available

we can't list every ingredient so if you have an allergy or intolerance please let us know