TODAY'S MENU

Served 12 - 2.30pm

Beetroot & lamb kofta, yoghurt, pomegranate & pistachios		9.00
Grilled courgettes, goats cheese, raisins, pine nuts & mint		7.50
White bean & miso puree, harissa roasted tomatoes		6.95
Mushroom & watercress soup, cheddar toast		11.00
Coq au Riesling, green salad, mustard vinaigrette		19.50
Squash, spinach & feta pie, roasted tomatoes & lentils		18.50
Slow-roast hoisin pork, steamed rice, cucumber & radish salad with ginger & sesame		22.00
Indian roti, coconut dal, spinach, spiced potato & cauliflower, green chutney		18.00
House focaccia, roasted red peppers & courgettes, Somerset ricotta & salsa verde		15.75
Guinness soda bread, smoked salmon, avocado, prawn Waldorf		17.50
Baked lemon cheesecake, sour cherry compôte		8.50
Warm chocolate pear & almond pudding, brandy cream		8.95
Marmalade treacle tart		7.50
Vin Santo & cantucci		12.00
Affogato		5.50
Stilton & Godminster cheddar, pears, watercress, crisp bread		8.50
| with Krohn Tawny Port	50ml	14.95
Homemade Ices: Blood orange & Campari sorbet Turkish coffee | White chocolate & dark chocolate | Limoncello	scoop	3.00
Sour cherry amaretti (2)		3.50
House chocolate truffles (2)		4.00
Cakes & pastries from the counter		various

If you have any special dietary requirements then please ask a member of staff as some dishes can be adapted to suit.

All ingredients may not be listed, please inform us of any allergies at the time of ordering. All our food and drinks are prepared here on our premises using many different ingredients and shared equipment. We do our best to manage allergens but we cannot guarantee that any of our food or drinks are allergen-free. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening allergies.