



Mimosa	6.75
Whitmore Bloody Mary: Ketel One Vodka, guindilla + cornichon	6.75

Starters

Pork + prune terrine, chutney, toast	7.50
Grilled asparagus bruschetta, peas, broad beans, vegan feta, black garlic (ve)	7.95
House charcuterie of the day, cornichons, sourdough	6.50

Salads - small 8.50 / large 12.95

Grilled tenderstem broccoli - courgette, fennel, rocket, blue cheese/vegan blue, flaked almonds, orange + pine nut dressing (v, ve)
Panzanella - English tomatoes, basil, charred cucumber, red onion, torn bread (ve)

Great British Sunday Roast

Yorkshire pudding, seasonal vegetables, cauliflower cheese, beef dripping roast potatoes + red wine gravy

Stokes Marsh Farm topside of beef - slow-braised ox cheek nugget, horseradish crème fraîche	15.95
Cameron Naughton pork belly - apple sauce	14.95
Veggie roast of the week - seasonal vegetables, vegan jus (v, ve)	12.95

Pub Classics

Fish + chips - Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	14.50
Mac + cheese - Montgomery Cheddar, Parmesan, mozzarella, confit onions, Parmesan crumb (v)	8.50
+ sticky ox cheek	1.95

From the Robata Grill

Whole seabass, tomato + caper sauce	13.95
Miso + maple-glazed aubergine + toasted sesame dukkah (ve)	11.95
28 day dry-aged bavette steak 300g + smoked salt	14.95
Pork tomahawk steak 450g + mustard aioli + sage	18.50

Sauces - 2.00 each

Bearnaise	'Devil Dip' gravy
Stilton + mustard butter	'Nduja butter
	Seaweed butter

Vegetable Sides

Koffman's Belgian style frites in beef dripping	3.95
Mac n cheese + confit onions, Parmesan crumb (v)	4.50
Grilled hispi cabbage + stilton mustard butter, crispy onions (v)	3.50
Market greens + romesco (ve)	4.25

Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

Sticky date + toffee pudding, butterscotch sauce, pecans, rum + raisin ice cream (v)	6.50
Nutella doughnuts + stout ice cream, hazelnut praline, honeycomb (v)	6.95
Robata grilled peach, basil syrup, black pepper tuile (ve)	6.95

Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, biscuit	4.50
Summer affogato – Granny Gothard's strawberry sorbet, iced limoncello	4.50

Food for thought (50p from every sale of the affogato's will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David - Chew Magna
2. Butcombe Brewery Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

