

## **Starters**

Chicken & Black Truffle Scotch Egg £9.00

Tempura Soft Shell Crab, Sriracha Aioli (df) £12.00

Curried Cauliflower Fritters, Tzatziki (Vegan\*, ngci) £8.00

Heritage Tomato, Pickled Shallot & Pesto Salad, Burrata (v, ngci\*) £9.00

Antipasto of Cured Meats, Hummus, Olives, Pickles, Sea Salt & Thyme Crackers,

Sun Blushed Tomatoes, Sea Salt & Herb Focaccia, Breadsticks (df\*, ngci\*) for one £8.50 or to share £16.00

## **Mains**

10oz Ribeye Steak, Peppercorn Sauce, Chips, Green Beans (ngci\*, df\*) £30.00

Roasted Lamb Rump, Anchovy & Caper Dressing, Kale, Roasted New Potatoes (ngci, df) £22.00

Satay Monkfish, Fragrant Rice, Stir Fried Vegetables (ngci, df) £21.00

Pan Roasted Market Fish, Galette Potato, Warm Tartare Sauce, Pea Medley (ngci) £20.00

Pea & Local Asparagus Tart, Lemon Cream Sauce, New Potatoes (v) £17.00

Slow Confit Pork Belly, Celeriac Puree, Crispy Black Pudding, Dauphinoise Potatoes, Greens (ngci\*) £19.00

Mediterranean Vegetable Fregola, Sun blushed Tomatoes, Olives, Parmesan, Toasted Pine Nuts (Vegan\*) £16.00

## **Puddings**

Dark Chocolate Fondant, Salted Caramel Sauce, Honeycomb Ice Cream (v) £9.00

Coconut Delice, Rum Caramelised Pineapple (ngci) £8.50

Vanilla Crème Brûlée, Homemade Shortbread (ngci\*, v) £8.50

Lemon Meringue Tart (v) £8.50

Cheese Selection, Homemade Chutney & Crackers (v, ngci\*) £11.00

(ngci\* - non gluten containing ingredients, df\* - dairy free when requested)

Please inform us of any allergies prior to ordering.

Allergens are present in the kitchen. Our chef will take precautions where necessary.

We support local suppliers- Meats- Riverside butchers, Fish- Phil Bowditch, Vegetables- Granny Smiths, Breads- Dough Taunton