**TO NIBBLE & SHARE**

**NOCELLARA OLIVES** (£2.95)

**ARTISAN RUSTIC BREADS** with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (£5.25)

**GARLIC PIZZETTE** with rocket and Parmesan (£6.95)

**STICKY PLATTER** Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, tzatziki and seasoned flatbread (£17.50)

**FISHERMAN’S PLATTER** Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & pepper squid, smoked mackerel, Devon crab mayonnaise, aioli and toasted rustic bread (£13.95)

**BOX-BAKED CAMEMBERT** topped with mixed seeds, with acerola cherry & thyme flavour dip and suprema bocata bread (£10.95)

**MEDITERRANEAN MEZZE** Sweet potato falafal, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (£12.95)

**SANDWICHES & SALADS**

Choose sweet potato fries instead for 75p.

**RIB-EYE STEAK SANDWICH** with horseradish crème fraîche on suprema bocata bread (£9.95)

**BEER-BATTERED COD FISH FINGER SANDWICH** with tartare sauce on suprema bocata bread (£8.95)

**BBQ PULLED PORK BRIOCHÉ ROLL** with roasted apple (£8.95)

**LOBSTER BRIOCHÉ ROLL** with twice-cooked chunky chips and a thermidor dip (£15.95)

**CHICKEN, BACON & AVOCADO SALAD** with baby kale, spinach, tenderstem broccoli and an English cider & honey mustard dressing (£12.95)

**STICKY CRISPY DUCK SALAD** with mooli, cucumber & carrot ribbons, toasted sesame seeds and a plum, hoisin & sweet chilli sauce small (£8.95) / large (£12.95)

**WHOLE FOOD SALAD** with rice, quinoa, edamame beans, pumpkin seeds, baby kale and grapes with a pineapple & ginger dressing (£9.95)

Add: Chargrilled chicken breast (£3.00) | Salmon supreme (£4.00) | Goat’s curd (£2.00) | Grilled halloumi (£2.25)

**ROASTED HERITAGE CARROT SALAD** on red pepper & cumin purée with feta, avocado, mixed seeds and a dijon mustard vinaigrette (£9.95)

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**STARTERS**

**SCALLOPS OF THE DAY** (£9.95)

**CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT** with crostini (£7.95)

**CRAYFISH & CRAB POT** in Devon crab mayonnaise with suprema bocata bread (£8.25)

**ROASTED PORTOBELLO MUSHROOMS** in a Stilton sauce with paprika straw potatoes and toasted brioche (£6.95)

**SOUP OF THE DAY** with artisan rustic bread and butter (£4.95)

**BURY BLACK PUDDING POTATO CAKE** with poached egg, spinach and whisky hollandaise (£5.95)

**DEEP-FRIED SOMERSET BRIE** in panko breadcrumbs with apricot & cumin chutney (£5.95)

**SALT & PEPPER SQUID** with aioli (£5.95)

**BEETROOT AND PEARL BARLEY ARANCINI** with mixed seeds and pea & mint pesto (£6.50)

**HOME-MADE SPICED LAMB KOFTAS** with tzatziki coleslaw and chilli jam (£6.95)

**PAN-FRIED TIGER PRAWNS** with garlic & parsley butter or sweet chilli & ginger sauce (£8.95)

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**LUNCH**

Selected Dishes, Monday - Friday 12pm - 6pm - Two courses for £12.50 | Three courses for £15.50

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**FIXED PRICE MENU**

**TO NIBBLE & SHARE**

**NOCELLARA OLIVES** (£2.95)

**ARTISAN RUSTIC BREADS** with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (£5.25)

**GARLIC PIZZETTE** with rocket and Parmesan (£6.95)

**STICKY PLATTER** Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, tzatziki and seasoned flatbread (£17.50)

**FISHERMAN’S PLATTER** Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & pepper squid, smoked mackerel, Devon crab mayonnaise, aioli and toasted rustic bread (£13.95)

**BOX-BAKED CAMEMBERT** topped with mixed seeds, with acerola cherry & thyme flavour dip and suprema bocata bread (£10.95)

**MEDITERRANEAN MEZZE** Sweet potato falafal, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (£12.95)

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**SOUP OF THE DAY** with artisan rustic bread and butter (£4.95)

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**BEETROOT AND PEARL BARLEY ARANCINI** with mixed seeds and pea & mint pesto (£6.50)

**HOME-MADE SPICED LAMB KOFTAS** with tzatziki coleslaw and chilli jam (£6.95)

**PAN-FRIED TIGER PRAWNS** with garlic & parsley butter or sweet chilli & ginger sauce (£8.95)

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**SANDWICHES & SALADS**

Our sandwiches come with your choice of soup, dressed house salad or fries. Choose sweet potato fries instead for 75p.

**RIB-EYE STEAK SANDWICH** with horseradish crème fraîche on suprema bocata bread (£9.95)

**BEER-BATTERED COD FISH FINGER SANDWICH** with tartare sauce on suprema bocata bread (£8.95)

**BBQ PULLED PORK BRIOCHÉ ROLL** with roasted apple (£8.95)

**LOBSTER BRIOCHÉ ROLL** with twice-cooked chunky chips and a thermidor dip (£15.95)

**CHICKEN, BACON & AVOCADO SALAD** with baby kale, spinach, tenderstem broccoli and an English cider & honey mustard dressing (£12.95)

**STICKY CRISPY DUCK SALAD** with mooli, cucumber & carrot ribbons, toasted sesame seeds and a plum, hoisin & sweet chilli sauce small (£8.95) / large (£12.95)

**WHOLE FOOD SALAD** with rice, quinoa, edamame beans, pumpkin seeds, baby kale and grapes with a pineapple & ginger dressing (£9.95)

Add: Chargrilled chicken breast (£3.00) | Salmon supreme (£4.00) | Goat’s curd (£2.00) | Grilled halloumi (£2.25)

**ROASTED HERITAGE CARROT SALAD** on red pepper & cumin purée with feta, avocado, mixed seeds and a dijon mustard vinaigrette (£9.95)

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**Turn over for our main courses, sides and desserts...**
MAIN COURSES

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, jus and aioli £12.95
SLOW-COOKED PORK BELLY & SEARED SCALLOPS with pancetta & thyme mashed potato, green beans tossed in apple butter and an English cider & mustard sauce £18.50 | without scallops £14.95
WAGYU BURGER with smoked Cheddar, crispy onions, relish, sweet potato fries and aioli £16.95
Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | ½ Lobster tail £5.95
HOME-MADE BRITISH BEEF BURGER with smoked Cheddar, mustard mayonnaise, relish and fries £12.50
Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | ½ Lobster tail £5.95
FOUR-BONE ENGLISH RACK OF LAMB with asparagus, chorizo, peas, baby onions, dauphinoise potatoes and jus £20.50
BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £12.50
KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli Small £9.95 | Large £13.95
HOPPELED HALLOUMI in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.95

STICKY CHICKEN marinated in lemon, honey & chilli sauce, with Roquito peppers and fries or a dressed house salad £10.95
CHICKEN, HAM & CRÈME FRÂICHE PIE with mashed potato, seasonal greens, thyme-glazed carrots and jus £14.50
YORKSHIRE HAM & FRIED EGGS with twice-cooked chunky chips and honey roasted pineapple £9.95
CROXTON MANOR CHEDDAR SOUFFLÉ with celeriac remoulade and a spiced pear & hazelnut salad (v) £10.95
HAND-MADE BEEF TART & TRUFFLE RAVIOLI with julienne beetroot tossed in a white wine sauce (v) £10.95
PAN-FRIED SEA BASS FILLETS with mashed potato, green vegetables and a brown shrimp, crab & white wine sauce £17.95

HOME-MADE SMOKED HADDOCK & HORSERADISH FISHCAKES with poached egg, spinach & hollandaise £9.95
ROASTED SALMON SUPREME with tenderstem broccoli, Romano pepper, Portobello mushrooms, feta and a pineapple & sesame dressing £13.95
9oz 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions and baby kale £21.95
Add: Peppercorn sauce / Béarnaise sauce / Red wine jus £1.50 | Tiger prawns £3.95 | ½ Lobster tail £5.95
7oz FILLET STEAK with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and rosemary, tomato & garlic jelly £23.50
Add: Peppercorn sauce / Red wine jus £1.50 | Tiger prawns £3.95 | ½ Lobster tail £5.95

PIZZAS

If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

MARGHERITA Mozzarella, cherry tomatoes and basil (v) £9.95
PICCANTE Chorizo, pepperoni, jalapeños and mozzarella £12.95
CARNE Chorizo, pepperoni, hand-pulled chicken, Luganega sausage, mozzarella and chilli £13.50
HAM AND PINEAPPLE Yorkshire ham, pineapple, mushrooms and mozzarella £10.95
Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Feta (v) / Bacon / Hand-pulled chicken / Ham £1.50

SIDES

Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli (v) £3.00 | Twice-cooked chunky chips (v) £3.50
Dauphinoise potatoes (v) £4.00 | Mashed potato (v) £3.00 | Basil & mint baby potatoes (v) £3.00 | Asparagus tips with Parmesan £4.00
Seasonal greens (v) £3.00 | Dressed house salad (v) £3.00

DESSERTS

THE HOUSE SHARER Raspberry crème brûlée, chocolate brownie, lemon tart, strawberries and a vanilla ice cream cookie sandwich (v) £11.50
WARM BELGIAN CHOCOLATE BROWNIE with vanilla ice cream (v) £6.50
STRAWBERRY & MANGO ETON MESS with strawberry coulis (v) £6.50
GLAZED LEMON TART with whipped cream (v) £5.95
BAKED NEW YORK CHEESECAKE with strawberry coulis (v) £6.50
RASPBERRY CRÈME BRÛLÉE with buttermilk & oat cookies (v) £5.95
STRAWBERRIES AND HONEY RIPPLE FROZEN NATURAL YOGHURT with rhubarb & rose flavour curd (v) £200 calories or less £4.95
BRAMLEY APPLE & BLACKCURRANT CRUMBLE with custard (v) £5.95
ICE CREAM AND HOME-MADE TRIPLE CHOCOLATE COOKIE Choose three scoops from vanilla, caramel, double chocolate and strawberry (v) £4.95
STICKY TOFFEE PUDDING with vanilla ice cream (v) £5.95
MINI DESSERT AND A HOT DRINK Choose from chocolate brownie, raspberry crème brûlée, lemon tart or mini apple & blackcurrant crumble (v) £4.95
SELECTION OF BRITISH CHEESES with Fudge’s nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £8.50 | To Share £15.00

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

For allergy information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 8 or more.