

Sunday 29th April 2012 served 11.30 am - 8.00 pm
Please view daily specials board before placing your food order at the bar

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| Garlic bread | 3.25 |
| Garlic bread with cheese | 3.75 |
| Bread board (for 2 persons), <i>walnut bread, crusty white, olive bread, butter, olive oil/balsamic</i> | 3.95 |

STARTERS

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| Homemade soup of the day: <i>crusty bread</i> | 4.50 |
| Charcutiere board: <i>salami, chorizo, cured pork, speck, crusty bread, sundried tomatoes, olive oil & balsamic</i> | 6.25 |
| Warm crab & leek gratin: <i>with English mustard, Parmesan & toasted ciabatta</i> | 6.25 |
| (V)Buffalo Mozzarella & beef tomato pot: <i>pistachio pesto & toasted ciabatta</i> | 5.75 |
| Prawn & crayfish cocktail: <i>Marie rose sauce & walnut bread</i> | 5.95 |
| (V)Breaded baby goats cheese: <i>green bean, candied hazelnut & orange salad, beetroot relish</i> | 5.75 |
| Smoked ham hock & Summerset gold croquettes : <i>aioli dip & dressed leaves</i> | 6.25 |

STARTER OR MAIN

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| (V) Homemade tart: <i>spinach, white onion, leek, tomato & gruyere (main course with crushed new potatoes)</i> | 5.45 | 9.50 |
| 'Blue Strawberry Salad': <i>dressed leaves, Atlantic prawns, grilled bacon, Stilton, cashew nuts & croutons</i> | 5.95 | 9.95 |
| King prawn salad: <i>carrot, cucumber, mange tout, egg noodle & cashew nut with Asian dressing</i> | 5.95 | 9.95 |

SIDES

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| Creamy mash, Mushy peas, Frites, Tomato & onion salad, Green salad, Garden peas | 2.95 |
| Old fashioned 'duck fat' chips, Garlic mushrooms | EACH |

MAIN COURSE

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| Roast English sirloin beef: <i>Yorkshire pudding & roast potatoes</i> | 13.95 |
| Lamb Navarin: <i>lamb neck & vegetables braised in red wine with herb dumplings</i> | 13.50 |
| Slow roast belly of pork: <i>Aspalls cider mustard sauce, mash potato & crackling</i> | 12.95 |
| Mick's pie: <i>steak & kidney topped with suet pastry</i> | 11.95 |
| Seared calves liver (served pink): <i>bubble & squeak potato cake, red onion jus & crisp pancetta</i> | 11.95 |
| 10oz ribeye steak: <i>'duck fat' chips & Béarnaise sauce</i> | 17.95 |
| <i>All the above are served with a selection of fresh vegetables</i> | |
| (V) Filo parcel: <i>filled with butternut squash, Long Clawson stilton & spinach with sweet potato chips, ratatouille & aioli</i> | 9.95 |
| Char-grilled handmade angus burger: <i>(med or well done) Béarnaise sauce, pancetta, melted cheese & frites</i> | 10.75 |

SEE SPECIAL BOARDS FOR TODAY'S FISH

DESSERTS

All our desserts are made in house

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| Blackberry, Bramley apple & cinnamon crumble: <i>custard (contains nuts)</i> | 5.50 | Dark chocolate torte: <i>Cornish clotted cream, hazelnut brittle</i> | 5.75 |
| Sticky toffee pudding: <i>vanilla ice cream</i> | 5.50 | Bakewell tart: <i>vanilla ice cream</i> | 5.75 |
| Vanilla crème brulee: <i>shortbread biscuit</i> | 5.25 | Selection of ice creams & sorbets | 4.95 |
| Baked banana & cinamon cheesecake: <i>with whipped double cream</i> | 5.75 | Cheese Platter: <i>Somerset Gold, Long Clawson Stilton & Somerset Brie, walnut bread, water biscuits & onion marmalade</i> | 7.75 |
| Homemade rice pudding: <i>rhubarb compote</i> | 5.50 | | |
| Mixed berry Eton mess: <i>raspberries, blackberries, strawberries, vanilla ice cream, broken meringue & whipped cream</i> | 5.95 | | |
| Steamed cherry sponge pudding: <i>custard</i> | 5.65 | | |

MINI PUDS

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|---|------|
| Mini chocolate coffee mini pot | 3.95 |
| Mini lime posset | 3.95 |
| Mini raspberry & coconut cheesecake: <i>hob nob biscuit topping</i> | 3.95 |

All our dishes may contain traces of nuts.
Please advise us of any food allergies or special dietary requirements before ordering.