

BITES & STARTERS

Harissa Hummus, Crisps (GF, VG)	£4
Marinated Olives (GF, VG)	£4.5
Grain Mustard & Honey Chipolatas	£5
Selection of Artisan Bread to Share, Beef Butter, Garlic Butter, Balsamic & Oil (GFO, VGO)	£6
Half Pint Of Shell On Prawns, Marie Rose (GFO)	£7
Today's Soup, Warm Bread (VG, GFO)	£7
Sticky Marmite Onions & Cheddar Tart, Watercress, Tomato Chutney (V)	£7.5
Home Cured Trout, Cucumber, Wasabi, Melba Toast (GFO)	£10.5
Ham Hock Terrine, Radish & Apple Salad, Burnt Apple Purée (GFO)	£7.5
Sticky Korean BBQ Chicken Wings, Sesame Seeds, Spring Onion	£7/£12
Breaded Whitebait, Tartare Sauce	£8

SALADS

* Buddha Bowl: Balsamic Onions, Curried Chickpeas, Roast Sweet Potato, Avocado, Pomegranate, Bulgar Wheat, Watercress, Olive Oil (VG, GFO)	£12
Add Chicken Breast or Crispy Duck	£5
* Asian Salad: Crispy Duck, Spring Onions, Pickled Cucumber & Carrot, Soy, Ginger & Chilli Dressing, Sesame Seeds (GF)	£17
* Chicken Caesar Salad: Smoked Bacon, Garlic Croutons, Gem Lettuce, Anchovies, Parmesan (GFO)	£17

MAINS

Roast Atlantic Cod, Chorizo and Butterbean Cassoulet (GF)	£22
Parma Ham Wrapped Pork Tenderloin, Basil, Sautéed Potatoes, Baby Spinach & Roast Red Pepper Sauce (GF)	£22
* Goan Vegetable Curry, Cauliflower Pakora, Garlic & Chilli Flat Bread (VG, GFO)	£15
* Wild Mushroom Bolognese Linguine, Sundried Tomatoes, Grana Padano (VGO)	£15
* Beer Battered Fish & Triple Cooked Chips, Mushy Peas, Curry Sauce, Chunky Tartare (GF)	£18
* Smashed Burger, American Cheese, Burger Sauce, Crispy Bacon, Onion Ring, Baby Gem, Tomato, Onion & Gherkin, Brioche, Fries (GFO)	£18
* Trev Beadle's Sausages & Mash, Roast Carrot, Greens, Red Wine Gravy	£16
Rump Steak, Thyme Roasted Tomato, Flat Mushroom, Watercress & Pickled Shallot Salad, Triple Cooked Chips (GF)	£23
- Peppercorn Sauce - Bearnaise Sauce - Beef Butter - Garlic Butter	£2.5

SIDES

Heritage Carrots & Marjoram Butter £3 Rocket & Pickled Shallot Salad £3 Garden Peas & Mint Butter £3
Triple Cooked Chips £3.5 Skin on Fries £3.5 Roast Garlic Mash £3

PUDDINGS

* Chocolate Brownie, Salted Caramel Ice Cream, Charred Marshmallows	£8.5
* Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (V)	£8.5
Raspberry & Pistachio Bakewell, Raspberry Coulis, Pistachio Ice Cream (V)	£8.5
Blueberry Cheesecake, White Chocolate Shards & White Chocolate Soil (V)	£8.5
Oat Milk Rice Pudding, Cinnamon, Berry Compote (VG, GF)	£7
3 Scoops of Local Ice Cream, Choose From Chocolate, Salted Caramel, Vanilla or Strawberry	£7.50
Cheeseboard of Wookey Hole Cheddar, Oxford Blue & Capricorn Goats Cheese, Chutney, Oatcakes (V, GFO)	£12

AFTERS

Double Espresso £3 Americano £3 Cappuccino £3.2 Latte £3.2 Flat White £3 French Press £3 Irish £7.5

Service is not included but 100% of gratuities go to our hardworking staff. If you have any allergies, please inform your waiter or waitress.

*Denotes smaller portion available, please ask staff for details

GF = Gluten Free GFO = Gluten Free Option Available V = Vegetarian VO = Vegetarian Option Available VG = Vegan VGO = Vegan Option Available

SPARKLING

	125ml	Bottle
Galanti Prosecco Ex Dry, Italy	£5.00	£25
Galanti Rose, Italy		£25
Bouche Pere et Fils Cuvee Reserve Brut, Champagne		£55
Taittinger, Champagne		£70
Taittinger Rose, Champagne		£85
Nyetimber Classic Cuvee, English Sparkling		£70
Nyetimber Rose, English Sparkling		£75

WHITE WINE

	175ml	250ml	Bottle
Bespoke Chenin Blanc, South Africa	£4.70	£7.00	£20
Between the Thorns Chardonnay, Aus	£5.00	£7.20	£21
Vine Trail Viognier, Chile			£21.50
Granfort Sauvignon Blanc, France	£5.30	£7.60	£22
Vine Trail Gewurztraminer, Chile			£22.50
Vinuva Organic Pinot Grigio, Italy	£5.50	£8.00	£23
Soave Classico, Bolla, Italy			£24.50
Reserve Mirou, Picpul de Pinet, France	£7.50	£10.50	£31
Southern Rivers, Sauvignon Blanc, New Zealand	£8.30	£11.70	£34
C du R Les Abeiles Blanc, France			£29
Macon Village Dom Le Grange, France			£34
Chateau Seuil White Bordeaux, France			£35

ROSÉ WINE

	175ml	250ml	Bottle
Corte Vigne Pinot Grigio Rose, Italy	£5.00	£7.20	£21
Whispering Hills White Zinfandel, USA	£5.30	£7.60	£22
Cap De Coste, Provence, France	£7.10	£10.40	£30

RED WINE

	175ml	250ml	Bottle
Mureva Organic Tempranillo, Spain	£4.70	£7.00	£20
Between The Thorns, Shiraz, Australia	£5.00	£7.20	£21
Corte Vigne, Merlot, Italy	£5.30	£7.60	£22
Finca Las Moras Malbec, Argentina	£5.50	£8.00	£23
Rare Vineyards Pinot Noir, France			£24
Veramonte Carmenera, Chile			£26
Don Jacobo Rioja Crianza, Spain	£7.00	£10.20	£29
Feudi Salentini 125 Primitivo, Italy			£32
Alma Mora Malbec, Argentina	£7.80	£11.20	£32.50
Chateau Seuil Graves Rouge, France			£34
Amarone Della Valpolicella, Italy			£38
Cotes de Beaune Village, France			£45
Chateauneuf-du-Pape, France			£48
Don Jacobo Rioja Reserva, Spain			£45

PORT 75ml/Bottle

Cockburns LBV £5/£45
Dalva 10 YO Tawny £5.5/£50

SHERRY 75ml/Bottle

Barbadillo Extra Dry Manzanilla, Spain £3.5/£30
Barbadillo Pedro Ximenez, Spain £4.5/£42

DESSERT WINE Glass/Bottle

Muscat Beaumes de Venise 37.5cl £6.50/£29
Béres Tokaji Aszú 5 Puttonyos 50cl £10/£55
Chateau Doisy Sauternes 37.5cl £12/£55

All wines by the glass available in 125ml measures

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