

# MAIN MENU



## DRINKS

Kir Royale - *Ayala champagne, crème de cassis* £12.50

Negroni - *gin, vermouth and Campari, over ice with an orange garnish* £8.50

Tarquin's Blackberry Gin - *with Fever-Tree lemon tonic* £8.50

*No & Low Alcohol:*

Sipsmith "FreeGlider" & Fever-Tree Tonic £5.95    McGuigan Zero Chardonnay £18.95    Guinness 0.0% £4.95

## STARTERS

Somerset pork sausage roll, latticed all-butter puff pastry, house pickles and chutney £8.50

Duck liver parfait, duck fat focaccia, pineapple chutney **NGO** £9.50

Smoked haddock croquettes, parsley and chive emulsion **NGI** £7.95

Panisse, crispy chickpeas, ribboned pickled carrot, vegan feta **VE NGI** £7.50

Blowtorched salmon, potato salad, hollandaise espuma **NGI** £9.50

*Vegetarian Option: Burnt leeks & Gran Levanto cheese instead of salmon* **V NGI**

## CLASSIC MAINS

Pan-roasted chicken breast, hen of the woods mushrooms, pommes de terres sarladaises, mushroom ketchup, seasonal greens, chicken & tarragon jus **NGI** £19.50

Braised pork belly, cider caramel glaze, mashed potato, carrot purée, seasonal greens, pork jus **NGI** £20.50

Market fish of the day, caviar beurre blanc, sea vegetables, seaweed new potatoes **NGI** MARKET PRICE

Seared "Creedy Carver" duck breast, celeriac, port poached quince, redcurrant jus **NGI** £24.95

Celeriac fondant, celeriac, trompette mushroom and artichoke ragu, slow cooked egg yolk **V VEO NGI** £18.50

## WEST COUNTRY STEAKS

Dry-aged steaks from our Bristol butcher, Ruby & White, served with charred confit onion, wilted spinach, caramelised smoked bacon cube, jus and thick cut seasoned chips **NGO** 8oz Flat Iron £26.50  
10oz Rib-eye £32.50

*Peppercorn & Brandy Sauce* £3.00    *Port & Stilton Sauce* £3.00    *Bordelaise Truffle Sauce* £3.95

## PUB FAVOURITES

**Any two "Pub Favourites" £28 on Tuesdays    "Pie & Pint" £17.50 on Thursdays**

10oz "Tribute Ale" beer-battered cod, tartare sauce, mushy peas, seasoned chips **NGO** £17.95

Pie of the day, fresh market vegetables, gravy on the side, your choice of mash or thick cut chips £17.50

Wiltshire ham, brace of fried eggs, coleslaw, salad, thick cut chips **NGO** £15.95

Prime beef burger, bacon jam, Dijon mayo, cheddar, thick cut chips **NGO** £17.50

Buttermilk chicken burger, buffalo sauce, blue cheese mayo, thick cut chips £17.50

Walnut, lentil and date loaf, seasonal greens, sautéed new potatoes **V VEO NGI** £15.95

**SIDES** Thick cut chips | Wilted greens & vichy carrots | Dressed salad | Onion rings | Mashed potato All £3.95

## DESSERTS

Rhubarb and custard slice, rhubarb & rose gel **V** £7.95

Cardamom pannacotta, almond sablé, mixed berries, Marshfield "Very Vanilla" ice-cream **V** £8.50

Triple chocolate brownie, salted caramel, Marshfield "Very Vanilla" ice-cream **V** £8.50

Bramley apple crumble with Marshfield "Very Vanilla" ice-cream or custard **V NGO** £7.50

Bread & butter pudding, brandy poached Earl Grey prunes, Marshfield "Very Vanilla" ice-cream **V** £7.50

"Marshfield Farm" ice-cream **V VEO NGO** Three Scoops - £7.95

*Very Vanilla | Chocolate Heaven | Succulent Strawberry | True Coffee | Salted Caramel | Mint Choc Chip*

*Vegan Salted Caramel | Mango Sorbet | Lemon Sorbet*

Boozy affogato, Marshfield "Salted Caramel" ice-cream, double espresso, Frangelico, crushed Biscoff **V VEO** £8.50

Cheeseboard - Clawson Stilton, French brie, mature cheddar, frozen grapes, red onion chutney, biscuits £10.50

# LUNCHTIME MENU

Tuesday-Friday 12pm-2:15pm, Saturday 12pm-4:15pm



## PLOUGHMAN'S

Wiltshire ham or cold roasted beef, with Cheddar cheese or Stilton, caramelised red onion chutney, piccalilli, pickled onions, beetroot pickled egg, freshly baked ciabatta, salad, coleslaw and apple slices **VO NGO** £12.95

## CIABATTA & SANDWICHES

Your choice of either rustic ciabatta or thick cut malted granary sandwich, served with our homemade coleslaw and a salad garnish **ALL NGO**

ADD SEASONED CHIPS +£3.00

ADD SWEET POTATO FRIES +£4.00

Cold roast beef & horseradish £8.95

Bacon, cheddar & mushroom £7.95

Fish goujons & tartare Sauce £7.95

Cheddar & caramelised red onion chutney **V** £8.50

Bacon, brie & cranberry £7.95

Tuna & red onion mayonnaise £7.95

## JACKET POTATOES

Salad garnish & coleslaw

Bacon, cheddar cheese & mushroom **NGI** £8.25

Tuna & red onion mayonnaise **NGI** £8.00

Baked beans & cheese **V NGI** £7.50

## TEA & COFFEE

Our freshly ground coffee is supplied from "Bristol Twenty Coffee Roasters". Decaffeinated coffee also available  
Americano £2.95 | Latte £3.25 | Cappuccino £3.25 | Espresso £2.25 | Double Espresso £2.95

We have a range of "Teapig Teas" All £2.95

Everyday | Earl Grey | Darjeeling | Camomile | Mao Feng Green Tea | Green Tea with Mint | Super Fruit

Cadbury's Hot Chocolate - topped with cream and marshmallows £3.95

## AFTER DINNER DRINKS

Floater Coffee £4.50

Liqueur Coffees All £6.95

Bailey's | Irish | Calypso | French | Italian

Espresso Martini - "Mr Black" cold brew coffee liqueur, Smirnoff vodka, espresso £8.50

Single Malts All 50ml

Talisker 10yr £10.50 | Oban 14yr £16.50 | Cragganmore 12yr £9.50 | Dalwhinnie 15yr £10.50

Glenkinchie 12yr £11.50 | Laphraoig 10yr £7.50 | Lagavulin 16yr £15.50

## DIETARY INFO

**V** Vegetarian **VO** Vegetarian **OPTIONAL** **VE** Vegan **VEO** Vegan **OPTIONAL**

**NGI** No gluten-containing ingredients **NGO** No gluten-containing ingredients **OPTIONAL**

Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens.

We apply a discretionary 10% service charge which is shared amongst all kitchen and serving staff, including those that have looked after you today. If, for whatever reason, you would like this service charge removed, please just ask a member of the team.

## FIXED PRICE LUNCH

TWO COURSES £19.50

THREE COURSES £23.50

### STARTERS

Soup of the day **V VEO NGO**

Brussels pâté & Melba toast **NGO**

Salt & pepper squid

### MAIN COURSES

Wiltshire ham, fried egg & chips **NGO**

Beer battered cod, peas & chips **NGO**

Lasagne al forno

Walnut, lentil & date nut loaf **V VEO NGI**

### DESSERTS

Triple chocolate brownie **V**

Duo of Marshfield ice-cream **V VEO NGO**

Bramley apple crumble **V NGO**