

BAR & LOUNGE MENU

STARTERS

Sharing Plate of Freshly Baked Artisan Breads With garlic & herb butter, balsamic olive oil (V) (Vg optional)	£7.50
Maple Roasted Carrot & Parsnip Soup With freshly baked artisan bread (GF, DF, NF, V Vg)	£8.50
Spiced BBQ Chicken Wings With dressed salad leaves and BBQ sauce (GF, DF, NF)	£9.50
Crispy Salt and Pepper Squid With dressed salad leaves and sweet chilli sauce (NF)	£10.50
Tortilla Chips With melted cheese, topped with jalapenos, tomato salsa and sour cream (GF, V) (Vg optional)	£9.00

MAIN COURSES

8oz Barracks Farm English Rib-Eye Steak With triple-cooked chips, flat mushroom, tender stem broccoli, watercress and a choice of peppercorn or chimichurri sauce (GF, DF, NF)	£35.00
Beer Battered Brixham Haddock Fillet With garden peas, chunky chips, and homemade tartare sauce (DF, NF)	£17.50
Chicken Rogan Josh With yellow rice, naan bread, poppadums, and mango chutney	£19.50
Gorse Hill's Classic Beef Burger With toasted brioche bap, baby gem lettuce, onion, burger relish, mild cheddar cheese, streaky bacon, and triple-cooked chips	£17.50
Thai Style Red Prawn Curry (GF, DF, NF) With coconut milk, steamed rice, and a rice cracker.	£20.50
Butternut Squash Caramelised Onion & Beetroot Tart (DF, V, Vg) With a winter vegetable, Quinoa, and mixed crumb	£20.50

SALADS

Mulled Pear Salad With frisée, red onion, crumbled feta cheese, pomegranate, toasted pumpkin seeds & Cranberry vinaigrette (GF, NF, V) (Vg optional)	£9.00
Add grilled tofu	+£5.00
Add grilled chicken breast	+£8.50
Caesar Salad Baby gem lettuce, croutons, anchovies, and creamy Caesar aioli (NF)	
Add grilled tofu	+£5.00
Add grilled chicken breast	+£8.50

SANDWICHES

Sandwiches served daily until 18:00

Honey Glazed Gammon Ham with English Mustard	£10.50
Beetroot Smoked Salmon, Cream Cheese & Cucumber	£12.50
Somerset Brie & Spiced Fruit Chutney (V)	£10.50
Roast Turkey, Sage & Onion Chutney & Cranberry Jam	£10.50
Falafel, Hummus, and Vegan Feta (DF, V, Vg)	£10.50
All the above sandwiches served with white or malt bloomer bread, vegetable crisps and dressed mixed leaves (GF optional)	

DESSERTS & CHEESE

Sticky Date Pudding With a warm toffee sauce & vanilla ice cream (v)	£9.00
Belgian Chocolate Cheesecake With vanilla ice cream and a dark chocolate sauce (V) (Vg optional)	£9.50
Trio Of British Farmhouse Cheeses Brie, Stilton & Mature Cheddar, served with crackers, spiced apple chutney and grapes (v)	£10.50
Christmas Pudding Dome With brandy custard and fruits of the forest compote	£9.00

Please note all bills are subject to a 12.5% discretionary Service Charge, please speak to your server if you have any queries