

# À La Carte Menu

## Starters

Marinated olives 	6.5
Loaded nachos 	small 7.5
Cheese, sour cream, guacamole, salsa	lge 10
Chef's soup of the day 	6
Bread roll & butter or margarine	
Seafood basket	9
Tempura king prawn & salt and pepper battered squid rings served with sweet chilli dip & aioli sauce	
Home smoked chicken Caesar salad	9
Home smoked chicken, cos leaves, Parmesan cheese, crispy bread croutes, anchovies	
Chicken liver pate	10.5
Caramelized onion chutney, brown bread shard & rocket	

## Mains

Today's Special	19
Ask your server for today's chef's special	
8oz Bavette steak	18
Sometimes known as "butcher's steak", because butchers would often keep it for themselves rather than offer it for sale. Best cooked Medium / Medium rare . Add a sauce of your choice— peppercorn, Béarnaise or garlic butter	
Chef's speciality goat curry	23
Served with basmati rice, garlic pumpkin & greens.	

**Pan fried seabass** 22  
Served with buttered herb new potatoes, green vegetables & Butter Sauce


**Steakstones® Surf and turf** 35

**Home smoked beef short ribs & king prawns & mussels marinières**

Served full house with triple cooked chips, peppercorn sauce, demi-glace beef gravy and a chimichurri sauce, join with garlic king prawns and steamed mussels on cream, garlic and parsley. Side of garlic bread.

**Garden vegetables wellington**  19

Served with delicious vegan gravy and side of garlic mushroom with cherry vine tomatoes.

**Sri Lankan sweet potato dal curry**  18

Sweet potato, chickpea and dal curry with Basmati rice

**Cheeseburger** 18

Pretzel bun, beef patty, smoked cheese, caramelised onion, mozzarella, fries


## Desserts

**Lemon secret**  10

Crunchy shortbread pastry topped with white chocolate and lemon cream

**Chocolate bread & butter pudding**  10

Served with rum & raisin pudding ice cream

**Wookey Hole Cave aged cheddar, Cornish brie & Long Clawson blue stilton**  10

Fruit jelly, celery & biscuits

 Suitable for vegetarians

 Suitable for Vegans

Guests who are dining on an inclusive package can choose from the 3 course inclusive table d'hôte (TDH) menu. Or you have an allocation of £28 to spend on any menu on food only. Any amount above the £28 allocation will incur an additional charge.

**If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish**