

À La Carte Menu

Starters

Marinated olives 	6.5
Loaded nachos  small	7.5
Cheese, sour cream, guacamole, salsa large	10
Pumpkin cream 	8.5
<i>Smooth pumpkin soup topped with creamy parmesan foam, roast mix seeds and croutons</i>	
Black prawns	9.5
<i>Pan-fried prawns with smoked garlic and fried rice noodles</i>	
Morcilla	9
<i>Spanish dish of black pudding, shallots, seasoning & cream, rolled in filo pastry served with onion chutney</i>	
Kent strawberries & almond salad 	9.5
<i>Strawberries, toasted almond flakes, spinach and mix leaves with Aceto balsamic vinaigrette</i>	

Mains

Weekly Special	20
<i>Ask your server for the chef's special of the week</i>	
8oz Bavette steak	21
<i>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</i>	
Add mushroom & vine cherry tomatoes	4
Cauliflower steak 	19
<i>Herb roasted cauliflower served with creamy vegan mash and homemade chimichurri</i>	
Chicken & coconut rice 	18
<i>Crispy skin-on marinated supreme of chicken. Served with continental spicy rice</i>	
Coley stuffed with crab & prawn	22
<i>Potato rosti, asparagus, broccoli, spinach with a creamy parsley & lemon sauce</i>	

Chef's speciality goat curry 25.5
Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down the generations. Served with basmati rice, garlic pumpkin & greens

Steakstones® Surf and turf 35

Smoked beef featherblade with pan-fried garlic king prawns & scallops

Home smoked for a minimum of 4 hours until tender, this joint is known for its rich, beefy flavour. Served 'full house' with triple cooked chips, a side of grilled vegetables and three sauces—peppercorn, garlic butter and chimichurri. Topped with the sauteed prawns and scallops

Sides

Garlic & mozzarella flatbread	6
Triple cooked chips	6
Skin-on fries	6
Sweet potato fries	5
Tomato & red onion salad	5
Battered onion rings	5
House salad	5
Seasonal green vegetables	4
Asian slaw	4

Desserts

Apple tarte tatin 	9
<i>Served warm with vanilla whipped cream & caramel sauce</i>	
Chocolate nougat secret 	11.5
<i>Crunchy shortbread pastry topped with white chocolate and lemon cream</i>	
Peach dream 	10
<i>Poached peach served with elderflower cream, vanilla & almond syrup</i>	
Wookey Hole Cave aged cheddar, Cornish brie & Long Clawson blue stilton	10
<i>Fruit jelly, celery & biscuits</i>	



Suitable for vegetarians



Suitable for Vegans



Halal items maybe available on request, please ask.

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 £29 to spend on any menu on food only. Any amount above the £29 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

Service charge is added at 10% and is discretionary. 100% of this charge is shared by the staff

VAT is included at the prevailing rate