

# À La Carte Menu

## Starters


<b>Marinated olives</b> 	6.5
<b>Loaded nachos</b> 	small 7.5
<i>Cheese, sour cream, guacamole, salsa</i>	large 10
<b>Chef's soup of the day</b> 	6
<i>Bread roll &amp; butter or margarine</i>	
<b>Stilton glazed garlic mushrooms</b>	9.5
<i>sourdough toast &amp; micro leaves</i>	
<b>Seafood cocktail salad</b>	10.5
<i>Prawns, crayfish &amp; crab meat salad</i>	
<i>Served with wholemeal toast &amp; pink aioli sauce</i>	
<b>Chef's quinoa, feta &amp; chickpea salad</b> 	9.5
<i>Quinoa, chickpea, red onion, cucumber, cherry tomato, yellow pepper &amp; feta, Lemon &amp; herb dressing</i>	

## Mains

<b>Today's Special</b>	19
<i>Ask your server for today's chef's special</i>	
<b>Parmesan and sage pork fillet with spiced tomato relish</b>	22
<i>Served with creamed mash potato, baby vegetables</i>	
<b>8oz Bavette steak</b>	18
<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, any more than this, the steak can sometimes be tough. Add a sauce of your choice— peppercorn, Béarnaise or garlic butter</i>	
<i>Upgrade to garlic herb vine cherry tomato &amp; flat mushroom</i>	3.5

**Chapel Down pan fried sea bass** 23.5  
*Potato gratin, fennel & baby carrots served with a creamy prawn & Chapel Down Bacchus sauce —made with grapes grown just 2 miles away!*

**Steakstones® surf & turf** 35  
**Cooked to your liking 4oz fillet steak & garlic half lobster**  
*Served full house with grilled flat mushroom, grilled cherry tomatoes, peppercorn sauce, duo of mustard, garlic butter & triple cooked chips*

<b>Baked butternut squash &amp; smoked tofu</b> 	20
<i>Stuffed with smoked tofu, lentil Goulash, served with garlic baby vegetables</i>	
<b>Chef's speciality goat curry</b>	25.5
<i>Served with basmati rice, garlic pumpkin &amp; greens. Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down generations</i>	

## Desserts

<b>White &amp; dark chocolate roulade</b> 	10
<i>Vanilla cream &amp; chocolate sauce</i>	
<b>Chocolate &amp; ginger bread &amp; butter pudding</b>	9.5
<i>Dockyard Coffee Liqueur Custard</i>	
<b>Red velvet cheesecake</b> 	10.5
<i>Vanilla whipped cream</i>	
<b>Wookey Hole Cave aged cheddar, Cornish brie &amp; Long Clawson blue stilton</b> 	10
<i>Fruit jelly, celery &amp; biscuits</i>	

 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**