À La Carte Menu

<u>Starters</u>

Marinated olives 🕥		6.5
Loaded nachos 🕜	small	7.5
Cheese, sour cream, guacamole, salsa	large	10
Chef's soup of the day 		6
Stilton glazed garlic mushrooms sourdough toast & micro leaves		9.5
Seafood cocktail salad		10.5
Prawns, crayfish & crab meat salad		
Served with wholemeal toast & pink aid	oli sauce	

Chef's quinoa, feta & chickpea salad 🛛 🔍 🗌

Quinoa, chickpea, red onion, cucumber, cherry tomato, yellow pepper & feta, Lemon & herb dressing

MainsTodays Special19Ask your server for todays chef 's special

Parmesan and sage pork fillet with spiced tomato relish 22

Served with creamed mash potato, baby vegetables

8oz Bavette steak

18

9.5

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

Upgrade to garlic herb vine cherry tomato & flat mushroom 3.5

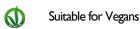
Chapel Down pan fried sea bass

23.5

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

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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		
Baked butternut squash & smoked tofu 🛛 🕥	20	
Stuffed with smoked tofu, lentil Goulash, served with garlic baby vegetables		
Chef's speciality goat curry	25.5	
Served with basmati rice, garlic pumpkin & greens. Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down generatic	ns	
Desserts		
White & dark chocolate roulade Image: Colorade source <thimage: colorade="" source<="" th=""></thimage:>	10	
Chocolate & ginger bread & butter pudding	9.5	
Dockyard Coffee Liqueur Custard		
Red velvet cheesecake ()	0.5	
Vanilla whipped cream		
Wookey Hole Cave aged cheddar, Cornish brie & Long Clawson blue stilton Fruit jelly, celery & biscuits	10	

V Suitable for vegetarians



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