

# À La Carte Menu

## Starters

Marinated olives 	6.5
Loaded nachos  small	7.5
Cheese, sour cream, guacamole, salsa large	10
Chef's soup of the day 	6
<i>Bread roll &amp; butter or margarine</i>	
Confit duck & foie gras terrine	10
<i>Fruit chutney, mixed baby leaves &amp; sourdough shards</i>	
Prawn & avocado salad	10.5
<i>Served with wholemeal toast &amp; lemon crème fraîche</i>	
Chef's Cobb salad 	10
<i>Grilled smoked chickpea, baby gem, spinach, cherry tomato, avocado, feta &amp; walnuts, Dijon mustard dressing</i>	

## Mains

Today's Special	19
<i>Ask your server for today's chef's special</i>	
Slow cooked lamb Sheppard's Pie	22
<i>Served with creamy mash potato, baby vegetables, Chapel Down gravy</i>	
8oz Bavette steak	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>	

**Chapel Down prawn & trout tagliatelle** 23.5  
*Prawn, trout, fennel & tagliatelle toss in creamy Chapel Down Bacchus—made with grapes grown just 2 miles away! sauce, topped with parmesan & rocket salad*

**Steakstones® Mixed Grill** 38  
 Cooked to your liking 3oz fillet steak, garlic prawns kebab, pork & apple sausage & chicken breast.  
*Served full house with grilled flat mushroom, grilled cherry tomatoes, peppercorn sauce, duo of mustard, garlic butter & triple cooked chips*

Mushroom & leek tart 	21
<i>Served with garlic &amp; thyme roasted Mediterranean vegetables &amp; mashed potatoes</i>	
Chef's speciality goat curry	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

Lemon & yuzu tart 	9.5
<i>Crushed meringue &amp; guava puree</i>	
Chocolate fondant (GF) 	10
<i>Vanilla cream. &amp; chocolate sauce</i>	
Honeycomb cheesecake 	10.5
<i>Whipped walnut &amp; rosemary glaze</i>	
Wookey Hole Cave aged Cheddar, Cornish brie & Long Clawson Blue Stilton 	10
<i>Plum fruit chutney, 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**