

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
Bread roll & butter or margarine		
Confit duck & foie gras terrine		10
Fruit chutney, mixed baby leaves & sourdough shards		
Prawn & avocado salad		10.5
Served with wholemeal toast & lemon crème fraîche		
Chef's Cobb salad		10
Grilled smoked chickpea, baby gem, spinach, cherry tomato, avocado, feta & walnuts, Dijon mustard dressing		

Mains

Today's Special	19
Ask your server for today's chef's special	
Slow cooked lamb Sheppard's Pie	22
Served with creamy mash potato, baby vegetables, Chapel Down gravy	
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, any more than this, the steak can sometimes be tough. Add a sauce of your choice—peppercorn, Béarnaise or garlic butter	

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
Served with garlic & thyme roasted Mediterranean vegetables & mashed potatoes		
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 generations		

Desserts

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