

Restaurant Menu

Welcome! Our menus have been carefully selected with a hearty homemade style for you to enjoy. If you have any allergies or intolerances please do let us know and we can adapt our menus to accommodate. Enjoy your meal and thank you for dining with us.

STARTERS

Homemade Minted Pea Soup

Blended peas and fresh mint with cream

Fan of Melon

Sweet melon with fruits of the forest coulis and seasonal berries

Smoked Mackerel Salad

Mackerel fillets served with a creamy potato salad

MAINS

Chef's Roast of the Day

Roast turkey with all the trimmings and gravy.
Served with a selection of potatoes and fresh vegetables

Traditional Sausage & Mash

Oven baked sausages on a bed of creamy mash and topped with onion gravy.
Served with fresh vegetables

Parsley Pollock

Pan-fried pollock fillet served with a homemade parsley sauce.
Served with a selection of potatoes and fresh vegetables

Somerset Brie & Beetroot Tart

Baked Somerset brie in a crisp onion, chive and thyme pastry case, topped with beetroot and apple chutney. Served with a garden salad and new potatoes

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Mandarin Cheesecake

Vanilla cheesecake on a biscuit base topped with marinated mandarins

Homemade Seasonal Crumble

Seasonal fruit with a crumble topping. Served with hot custard

Tangy Lemon Gateau

Layers of lemon sponge topped with chopped nuts. Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream or Sorbet

All of the above are also available, please ask your waiter

TEA & COFFEE

Freshly brewed coffee and tea and after dinner mints

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STARTERS

Homemade Vegetable Soup

Chunky vegetables in a rich tomato sauce

Trio of Spring Rolls

Mini vegetable spring rolls served with a sweet chilli dipping sauce

Brussels Pâté

Smooth pâté, served with melba toast and a savoury marmalade

MAINS

Chef's Roast of the Day

Honey-glazed, slow roasted gammon with a rich gravy.
Served with roast potatoes and seasonal vegetables

Old-Style Beef & Ale Pie

Tender beef chunks marinated in real ale and topped with puff pastry.
Served with a creamy mash and seasonal vegetables

Smoked Haddock & Potato Bake

Haddock Fillets in a creamy herb sauce and topped with mash potato.
Served with seasonal vegetables

Mediterranean Vegetable Pasta Bake

A mix of pasta, courgette, aubergine and peppers served with a tomato and herb sauce, topped with cheese

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

St. Clement's Cake

Light lemon sponge layered with orange and lemon butter icing.
Served with cream

Old-fashioned Spotted Dick

Traditional fruity sponge pudding with suet, citrus zest and currants.
Served with hot custard

Sherry Trifle

Layers of sponge cake, sweet sherry, strawberries, custard and whipped cream decorated with toasted flaked almonds

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream or Sorbet

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Homemade Carrot & Swede Soup

A creamy soup flavoured with roasted carrot and swede

Chicken Caesar Salad

Crispy Cos lettuce tossed in olive oil, layered with chicken and croutons.
Dressed with creamy Caesar dressing (vegetarian alternative available)

Florentine Baked Egg

Oven baked egg on a bed of spinach and garlic and topped with cream

MAINS

Chef's Roast of the Day

Traditional roast beef, Yorkshire pudding, gravy and creamed horseradish.
Served with roast potatoes and seasonal vegetables

Sausage Casserole

Cumberland sausages mixed with chunky root vegetables in a rich gravy.
Served with roast potatoes and seasonal vegetables

Hollandaise Glazed Salmon

Poached salmon fillet dressed with Hollandaise sauce.
Served with seasonal vegetables and potatoes

Glamorgan Sausages

A classic vegetarian sausage of leek, potato and Welsh Caerphilly cheese.
Served with an onion relish, seasonal potatoes and vegetables

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Sticky Chocolate & Orange Cake

Light orange sponge cake topped with a chocolate coating.
Served with cream or ice cream

Bread & Butter Pudding

Buttered bread topped with sultanas and baked in a creamy sauce.
Served with hot custard

Strawberry Gateau

Vanilla sponge layered with dairy cream topped with chopped nuts
and strawberry sauce. Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream or Sorbet

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Homemade Mushroom Soup

Mushrooms finished with cream and topped with crispy croutons

Rosemary & Garlic Crusted Brie Wedges

Crispy cheese wedges, served with a cranberry sauce

Chicken Goujons

Chicken fillet lightly coated in breadcrumbs.
Served with lemon mayo dip

MAINS

Chef's Roast of the Day

Roast leg of pork with sage and onion stuffing and gravy.
Served with roast potatoes and seasonal vegetables

Creamy Chicken

Poached chicken breast with a creamy white wine sauce.
Served with seasonal vegetables and potatoes

Homemade Fishcakes

Flaked white fish and potato with a herb bread crumb.
Served with a tomato relish and garden salad

Mediterranean Vegetables Tartlet

A blend of courgette, onion, mushroom and peppers in a rich tomato sauce. Served with a fresh garden salad

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Fluffy Pancakes

American style light and fluffy pancakes, layered with fruits of the forest.
Served with cream or ice cream

Old-fashioned Sponge Pudding

Traditional light sponge with sweet golden syrup.
Served with ice cream or cream

Zesty Lemon Meringue Pie

Lemon filling in a shortcrust pastry case with a light and fluffy meringue topping.
Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream & Sorbet

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STARTERS

Homemade Tomato Soup

Traditional creamy tomato soup, finished with a swirl of cream

Breaded Camembert

Crispy coated camembert. Served with a cranberry sauce

Creamy Devilled Mushrooms

Mushrooms cooked in a creamy mustard sauce on a crispy crouton

MAINS

Chef's Roast of the Day

Roast turkey with all the trimmings and gravy. Served with roast potatoes and seasonal vegetables

Spicy Chilli Con Carne

Minced beef marinated in aromatic spices, kidney beans, and red and green peppers. Served on a bed of rice and topped with grated cheese

Friday's Favourite 'Fish & Chips'

Traditional beer battered fish, served with chips and peas

Crispy Vegetable Burger

A mix of potato, sweetcorn, carrots and peas lightly coated on breadcrumbs. Served in a glazed bun with chunky chips

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Classic Jam Roly Poly

Vegetarian rolled suet pudding filled with mixed jam. Served with custard

Traditional Bakewell Tart

Ground almonds and raspberry jam in a short crust pastry case. Served with cream or ice cream

Coffee and Mandarin Gateau

Layered coffee flavoured sponge with dairy cream filling and mandarin sauce, topped with coffee cream, chocolate curls and mandarin segments. Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream & Sorbet

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Homemade Leek and Potato Soup

Chunky leek and potatoes, topped with crispy croutons

Brussels Pâté

Smooth pâté, served with melba toast and a savoury marmalade

Vegetable Bruschetta

Slow roasted aubergine and courgette pate on toasted bread, topped with melted grated cheese

MAINS

Chef's Roast of the Day

Roasted chicken served with a herb stuffing and gravy. Served with roast potatoes and seasonal vegetables

Traditional Cottage Pie

Minced beef cooked with onion, peas and carrot in a rich gravy, topped with grilled cheesy mash. Served with seasonal vegetables

Creamy Poached Haddock

Haddock fillet topped with a creamy white wine and dill sauce. Served with a creamy mash and seasonal vegetables

Creamy Vegetable Kiev

Breaded vegetable parcels with a creamy filling. Served with seasonal vegetables and potatoes

Ploughman's Salad

AA mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Fluffy Pancakes

American style light and fluffy pancakes, layered with fruits of the forest. Served with cream or ice cream

Zesty Lemon Meringue Pie

Lemon filling in a shortcrust pastry case with a light and fluffy meringue topping. Served with cream or ice cream

Hot Chocolate Fudge Cake

Chocolate layered sponge cake with a gooey chocolate topping. Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream & Sorbet

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Homemade Minestrone Soup

Italian soup with pasta, chunky vegetables and beans

Hot Breaded Mushrooms

Crispy breaded mushrooms served with a sour cream dip

Traditional Prawn Cocktail

Prawn mayonnaise on a bed of crisp lettuce

MAINS

Chef's Roast of the Day

Traditional roast beef, Yorkshire pudding, gravy and creamed horseradish.
Served with roast potatoes and seasonal vegetables

Traditional Liver & Bacon Casserole

Liver, bacon and onions marinated in a beef sauce on a bed of creamy mash.
Served with seasonal vegetables

Luxury Fish Bake

Mixed smoked and poached fish cooked in a cheese sauce with hard boiled eggs, topped with a creamy mash and cheddar cheese. Served with seasonal vegetables

Savoury Nut Roast

A rich loaf packed with nuts and grains, topped with sage and onion stuffing.
Served with roast potatoes and seasonal vegetables

Ploughman's Salad

A mixed salad served with pickled onions and chutney. Choose from cold meat selection or cheddar cheese. Served with a crusty roll and new potatoes

DESSERTS

Mandarin Cheesecake

Vanilla cheesecake on a biscuit base topped with marinated mandarins

Chunky Apple Pie

Sweet apple, raisin and cinnamon filling in a pastry case, topped with sugar glazed pastry lattice. Served with hot custard

Old-Style Black Forest Gateau

Layered chocolate sponge cake with cream and cherry sauce topped with chocolate curls. Served with cream or ice cream

Cheese & Biscuits

A selection of traditional English cheeses. Served with celery, grapes and biscuits

Fresh Fruit Salad, Ice Cream & Sorbet

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