



Dinner Menu

Nibbles

- Herby mixed olives £4.00 GF Spiced nuts £4.00 N GF
Whipped smoked Brown & Forrest cod's roe with sourdough crisps £7.50 DF
Roasted carrot & sesame hummus with sourdough crisps £7.50 DF N

Starters

- Beetroot soup with labneh, pickled beetroot & caraway. £9.00 V GF
Duck liver parfait with cider jelly, crisp skin & thyme crumble, apple chutney & walnut & fruit toast. £10.00 N
We recommend a glass of Lustau Oloroso Don Nuño Sherry 50ml - £4.50
Slow cooked lamb shoulder & Somerset cider nduja scrumpet with BBQed heart & wild garlic. £12.50
Somerset buffalo mozzarella & orange salad with garden fennel, chilli & Lopen Farm herbs. £9.50 V GF
Tartare of Chalk Stream trout marinated in smoked cod's roe & apple with avruga cavier & dill. £13.50 GF

Mains

- Roast free range Beech Ridge Farm chicken stuffed with house cured ham, new season asparagus, smoked butter confit potatoes & chicken velouté. £26.00 GF
Mille-feuille of celeriac, potato & Barrington wild garlic with new season asparagus, hen of the woods mushrooms & hollandaise sauce. £21.00 V GF
Somerset duck roasted on the crown with confit duck leg hash brown, Pitney Farm Tokyo turnips & rhubarb hoisin & red wine jus. £32.00 GF DF
Roast Cornish cod with grilled Pitney Farm broccoli & sautéed squid, anchovy aioli, potatoes galettes & a brown butter & sherry vinegar sauce. £30.00 GF
Charcoal grilled fillet of 40 day aged Devon Red beef from Meadowlea Farm served with hand cut chips, smoked ox cheek & mushroom croquet, Lopen Farm wild rocket salad & a red wine & roasting juices sauce. £38.00

Sides

- Side of house chips £4.50 GF Parmesan & truffle chips £5.35 GF
Lopen Farm organic herb salad £4.50 GF Crisp garlic & parsley pink fir potatoes with garlic aioli. £5.00 GF

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An optional service charge of 10% will be added to your bill. Please ask if you would like it to be removed. 100% of this is shared among the whole team. GF means this a Gluten Free dish. DF means Dairy Free. N mean this dish contains Nuts

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. There is a small possibility that nut traces may be found in any menu item. Game dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.



Puddings

Baked forced Wye Valley rhubarb, custard slice, orange diplomat cream & rhubarb sorbet. £9.50

We recommend a glass of White Port Pedra No 03, Quinta de Pedra Alta 50ml - £4.85

Vanilla crème brûlée. £8.25 GF

We recommend a glass of Sauternes Chateau Jany 75ml - £7.30

Dark chocolate tart with caramelised orange & white chocolate & Cointreau crèmeux £9.50 GF

We recommend a glass of Maury Vintage Mas Amiel, France, 2018 75ml - £9.00

Two scoops of homemade ice creams or sorbet served with brandy snap. £8.00

Chocolate, vanilla, caramel ripple ice cream or rhubarb sorbet.

Three British cheeses served with crackers, house chutney & apple. £11.00

White Lake's Driftwood- creamy goats' cheese, Ashcombe – rich yet subtle semi hard cheese with line of ash throughout, Beauvale

Blue – a soft, creamy, mild blue cheese.

We recommend a glass of Somerset Cider Brandy Company's Pomona 50ml - £4.50

Dessert Wine	75ml	Btl
Sauternes Chateau Jany, France, 2019	£7.30	£36.50
<i>A rich and aromatic dessert wine with notes of grapefruit and lemon on the nose and concentrated flavours of apricot and mango.</i>		(375ml)
Maury Vintage Mas Amiel, France, 2018	£9.00	£45.00
<i>Powerful aromas of blackberry, fresh fig and spice followed by vanilla and liquorice. A sweet red that is the ideal dessert wine for chocolate or cheeses.</i>		(375ml)

Hot Drinks

Pot of Tea - £2.50

English Breakfast, Earl Grey, Lemon & Ginger,
Peppermint, Green Tea, Camomile.

Americano – £2.50

Espresso – £2.50

Latte, Cappuccino, Flat White – £3.00

After Dinner Drinks

Somerset Cider Brandy 10yr (42% ABV) 25ml - £4.60

Somerset Cider Brandy 5yr (42% ABV) 25ml – £4.25

Somerset Cider Brandy Company's Pomona (20% ABV) 50ml - £4.50

Janneau Armagnac VSOP (40% ABV) 25ml – £4.60

Taylors 20-Year-Old Tawny Port (20% ABV) 50ml – £9.50

Ruby Port (20% ABV) 50ml – £4.00

Glenfiddich 12-year single malt whisky (43% ABV) 25ml – £4.75

Laphroaig 10-year single malt whisky (43% ABV) 25ml – £5.70

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