



Lunch 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 & blood 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

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 free range Beech Ridge Farm chicken breast 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 wood mushrooms & hollandaise sauce. £21.00 V GF

Roast Cornish cod with grilled Pitney Farm broccoli & sauteed squid, anchovy aioli, parmesan gnocchi & a brown butter & sherry vinegar sauce. £30.00

Charcoal grilled fillet of 40 day aged Devon Red beef from Meadowlea Farm served with hand cut chips, smoked ox cheek & mushroom croquet, black garlic & parsley 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.



Lunch Classics

Barrington ploughman's – Pork & sage sausage roll, honey & mustard glazed ham, Longman's cheddar, crispy pickles, house chutney, Lopen Farm herb salad & our sourdough bread. £15.00

Beer battered, day boat Cornish fish served with chips, crushed minted peas & tartare sauce. £18.50

Venison hotpot with grilled Pitney Farm sprouting broccoli & pink fir potatoes. £19.50 GF

Puddings

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

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 - £7.20

Dark chocolate tart with caramelised blood orange & white chocolate & Cointreau crémeux £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 Driftwood – creamy goats' cheese, Ashcombe – rich yet subtle semi hard cheese with line of ash throughout, Beauvale

Blue – a soft and creamy full flavoured blue cheese.

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

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 - £4.00

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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