

Soup of the day with toasted house bread ▼▼ £7.50

Sweet potato and cod fishcakes with katsu curry mayo and garden greens £7.50

Wild mushroom with black garlic and miso, crostini, rocket pesto and garlic ▼▼ £8.50 (Add: beef £2)

Prawn and smoked salmon cocktail with lime and sweetcorn salsa and tortilla crumb £9.50

Summer vegetable and whipped feta tart with apple and fennel salad ▼▼ £8.50

Perfect for Sharing

Baked camembert with spiced hot honey, caramelised apple and cider chutney, crispy onions, crisps and an assortment of breads ▼ £14.50

MAINS

Pie of the day with buttered greens, choice of potato and gravy £16

Beer battered haddock with garden peas, triple cooked chips and tartare sauce £16

Honey roasted ham, 2 Sherston free range eggs, garden peas and triple cooked chips £14

Garden pea, creamed leek and feta crumb linguine ▼▼ £14

18hr beef brisket burnt end lasagne with tomato ragu, herbed salad and garlic focaccia £19.50

Fish of the day (please see board or ask a member of staff for more information) £18

Lemon and rosemary chicken flatbread with red pepper hummus, corn, lime and roast pepper salsa, basil yoghurt and a side of paprika fries £17.50

Porchetta: rolled herbed belly of pork with crushed potato cake, garlic greens and wild mushroom cream £17.50

Aromatic garden burger in a sesame seed bun with black garlic aioli, mixed leaf, crispy onions, spiced tomato chutney, served with house slaw and chunky chips or fries VV

(Add: aged cheddar £1.50, blue cheese £2, bacon £2.50, extra burger £5.00)

Compass 6oz beef burger **or** buttermilk chicken burger in a sesame seed bun with mixed leaf, crispy onions, spiced tomato chutney, served with house slaw and chunky chips or fries £15

(Add: aged cheddar £1.50, blue cheese £2, bacon £2.50, extra burger or buttermilk chicken £6.50)

8oz rump steak with garlic mushrooms, roasted lemon thyme tomatoes and chips or skinny fries £25 (Add a sauce: blue cheese, mushroom, peppercorn or

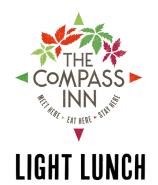
bearnaise + £3.50)

BOARDS

Ploughman's Lunch: aged cheddar, Bath blue cheese, pickles, chutney assortment, assortment of bread, fresh granny smith apple and seasonal leaf ▼ £16.50 (Add ham: + £2.50)

Charcuterie board: selection of cured meats, cornichon pickles, toasted focaccia and a selection of chutneys £16.50

Please speak to us before ordering if you suffer from any food allergies or intolerances as not all ingredients are listed in our menu descriptions. We can provide you with allergen information so that you can make an informed choice about the dishes that you order. Whilst every effort is made to minimise cross-contamination our ingredients are manufactured and our dishes are prepared in environments where allergens are present. We cannot therefore guarantee that any item on our menu is allergen-free.



Available from 12:00pm - 2:30pm

Ploughman's sandwich: aged cheddar cheese, fruit chutney,

pickled red onions and seasonal leaves V

Honey roast ham and wholegrain mustard sandwich £10

Sun blush tomato, hummus and rocket pesto sandwich ▼▼£10

Smoked salmon and prawn sandwich with candied lemon, crème fraiche, cucumber and dill salad

Roasted pork and herb focaccia with apple aioli £10

Chicken and smoked bacon Caesar focaccia £11

Brie and redcurrant focaccia V £10 (Add bacon + £2.50)

All sandwiches and focaccias are served with house red slaw and crisps

SALADS AND BOWLS

Falafel, sun blush tomato hummus with chopped salad, sumac, cucumber and basil yoghurt and spiced cous cous ▼ £15

(Add: lemon and rosemary chicken £4.00)

Prawn and smoked salmon with pickled vegetables and cucumber dill salad ▼ £15.50

Caesar salad with parmesan crisp, sea salt croutons, anchovies and homemade dressing (Add: lemon and rosemary chicken £4.00)

SIDES

£4

Chunky Chips VV £4.50 (Add: cheese £1.50 ▼)

Dirty chunky chips topped with bacon, crispy onions and melted cheese £7

Skinny fries ▼▼ (Add: cheese £1.50 ▼)

Dirty skinny fries topped with bacon, crispy onions and melted cheese £7

Garlic focaccia VV £4

(Add: cheese £1.50 ▼)

Onion rings VV £4

Side Salad ▼▼ £3.50

DESSERTS

A trio of locally sourced ice cream and/or sorbet (Vegan Options Available) £7.50

Chef's cheesecake: Please ask for today's flavour **▼£7.50**

Lemon meringue frozen parfait with lemon balm and fruit compote £7.50

Triple chocolate brownie with white chocolate chips, chocolate sauce and vanilla ice cream ▼£7.50

Affogato: An Italian coffee-based dessert of Marshfield vanilla ice cream and hot espresso served with ginger biscuit ▼ £7

Cheese and biscuits ▼£9.50

Belgian waffles with ice cream and whipped cream £8 Add Toppings: marshmallows, merinque, honeycomb, chocolate pieces (+ £2 each) Add Sauces: chocolate, strawberry, toffee (+ £1.50 each)



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