

# À La Carte Menu

## Starters

Marinated olives 	6.5
Loaded nachos 	7.5
Cheese, sour cream, guacamole, salsa	small 7.5 large 10
Butternut squash soup 	8.5
<i>Topped with vegan cream, croutons &amp; parsley oil.</i>	
Black prawns	9.5
<i>Pan-fried prawns with smoked garlic and fried rice noodles</i>	
Stilton glaze garlic mushroom 	9
<i>Mushrooms coated in a creamy, tangy Stilton cheese sauce infused with a bold garlic flavour. Side of toasted bread</i>	
Chicken liver pate	9.5
<i>Creamy chicken liver pate served with sourdough bread, caramelized onion relish and micro salad</i>	

## Mains

Weekly Special	20
<i>Ask your server for the chef's special of the week</i>	
8oz Bavette steak	21
<i>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. Add a sauce of your choice — peppercorn, Béarnaise or garlic butter</i>	
Add mushroom & vine cherry tomatoes	4
Vegan beetroot wellington	19
<i>Classic Wellington with a vegan twist, featuring a core of tender, earthy beetroot</i>	
Magret de canard	22
<i>Pan fried Duck breast, roasted beetroot &amp; sweet potato with a duck jus</i>	
Trout & sesame pak choi	22
<i>Trout covered in a tasty teriyaki sauce, topped with sesame seeds, accompanied by roasted baby corn</i>	

### Chef's speciality goat curry 25.5

*Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down the generations. Served with basmati rice, garlic pumpkin & greens*

### Steakstones® Surf and turf 35




**Smoked beef featherblade with pan-fried garlic king prawns & scallops**



*Home smoked for a minimum of 5 hours until tender, this joint is known for its rich, beefy flavour. Served full house' with triple cooked chips, a side of grilled vegetables and three sauces—peppercorn, garlic butter and chimichurri. Accompanied with creamy sauteed prawns & scallops*

## Sides

Garlic & mozzarella flatbread	6
Triple cooked chips	6
Skin-on fries	6
Sweet potato fries	5
Tomato & red onion salad	5
Battered onion rings	5
House salad	5
Seasonal green vegetables	4
Asian slaw	4

## Desserts

Seasonal apple tarte tatin	9
<i>Served warm with vanilla whipped cream &amp; mulled wine syrup</i>	
Chocolate nougat secret 	11.5
<i>Crunchy chocolate nougat base topped with Peruvian chocolate mousse with a pistachio stick</i>	
Banana flambe crepe 	10
<i>Crepe filled with cooked condensed milk, topped with banana flambéed with brandy &amp; brown sugar served with vanilla bean ice cream</i>	
Wookey Hole Cave aged cheddar, Cornish brie & Long Clawson blue stilton 	10
<i>Fruit jelly, celery &amp; biscuits</i>	

 Suitable for vegetarians  Suitable for Vegans

Halal items maybe available on request, please ask.

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 £29 to spend on any menu on food only. Any amount above the £29 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**

Service charge is added at 10% and is discretionary. 100% of this charge is shared by the staff

VAT is included at the prevailing rate