

À LA CARTE



SMALL PLATES

Sauteed Prawns, Mediterranean Oil & Chilli (DFA, GFA) 8.50	Loaded nachos with Chilli Con Carne and Guacamole 5.00
Warmed Focaccia with Olive Oil & Balsamic (V) 4.50	Beer Battered Fish with Tartar sauce & Lemon 7.50
Cajun Chicken Goujons & Garlic Paprika mayo 8.00	Tomato salsa Mozzarella & Melba toast (GFA) 6.00
Grilled Halloumi with Rosemary Honey (V) 7.00	Brisket Croquette, Onion Chutney & dehydrated Olives 8.00
Marinated Anchovy fillets & Potato Crisp (GFA) 5.00	Mini Ceaser, Gem, crisp Prosciutto, bread crisp & anchovy 5.00
Patatas Bravas (GFA) 5.00	Bacon Wrapped Chipolates with honey & Mustard dressing (DF) 7.00

STARTERS

Today's Soup **8.50**

with warm Ciabatta (ask your server for today's flavour)

Deep fried Potato & Garlic Terrine **10.50**

with Truffle Aioli and grated Wookey Cave aged Cheddar crisp onions & fresh Chives

Duck two ways - Smoked Sliced Duck & Confit Duck bonbon **12.00**

with Beetroot Ketchup, marinated Figs & Crostini

Crispy breaded Beef brisket Croquettes **10.00**

with Honey BBQ Sauce Pickled Onions & Whipped Blue Cheese

Sauteed King Prawn Brushetta **11.50**

Mediterranean flavours and fresh Chilli over warm Focaccia (GFA)

Baked Tomato & Garlic Confit **9.00**

Roasted red Onion & Goat's Cheese on toast with torn Basil (GFA)

MAINS

Cajun Roast Salmon **21.00**

Herbed sauteed Potatoes, Lemon Caper Butter sauce, Apple vinaigrette salad & Stilton (GF)

Sticky Beef brisket **22.00**

Pommes anna, roasted Carrot, crispy Onions, roast Beetroot and burnt Onion Puree (DFA)

Baked Aubergine with Basil Pesto **18.50**

Roasted Peppers, Sliced Tomatoes & Grated Halloumi Cheese. Potatoes, Savoy & Parmesan Cream sauce (GF, V)

Butter herb roasted Chicken breast **21.50**

Tarragon Cream sauce, Rosemary Parmentier Potatoes, seasonal greens and grilled lemon (GF)

Seabass Putanesca **23.00**

Crushed Garlic, roast new Potatoes, Pomodoro Sauce with Anchovies, Olives, Capers and Garlic & Red Pepper flakes (GF)

Due to ongoing supply chain issues some items may differ to the description or become out of stock for a limited time

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011. All weights are uncooked. All prices are GBP and are inclusive of VAT at the current rate. If you have any queries in relation to Allergens we invite you to please speak with a team member at the point of ordering.

BAR MENU



BAR CLASSICS

Home cooked Ham, Egg & Chips with Salad garnish (GFA, DFA) 15.00

Beer battered Fish & Chips 18.50

with home cut chips, buttered garden peas & Tartar sauce (GFA, DFA)

Homemade Lasagne with Market Salad 17.00

10oz Pan Fried Gammon 19.00

served with Pineapple, Chilli, Honey, and Mint Salsa - home cut chips & salad Garnish (GFA, DF)

Caesar Salad 15.00

with Lettuce, Caesar Dressing, Parmesan shavings, Croutons, crisp Bacon & Anchovy (GFA)

+ Pan Roast Chicken 5.00

+ Halloumi 5.00

8oz Sirloin 31.00

with Hand cut Chips, Rocket & Parmesan garnish (GFA)

BURGERS

All served in a Brioche Bun with Home cut Chips

Angel Burger 20.00

6oz Beef Burger with Bacon jam, Beef Tomato, Gem Lettuce & melted Applewood smoked Cheese. (GFA)

Market Burger 20.00

Cajun Butterflied Chicken breast with Guacamole, Sweet Chilli, Gem Lettuce.

Halloumi Burger 20.00

Guacamole and Sweet Chilli Mayo, Beef Tomato, Red Onion

Dirty Burger 23.00

6oz Beef Burger with Chilli con Carne and Malted Stilton (GFA)

SIDES

Garlic Ciabatta (GFA, V) 6.00

Cheddar & Garlic Ciabatta (GFA, V) 8.00

Home cut Chips (GFA, V) 6.00

Home cut Chips with Cheddar (GFA, V) 8.00

Seasonal Greens (Ve, GF) 6.00

Roast Mediterranean Vegetables (Ve, GF) 6.00

Rosemary & Smoked Sea Salt Fries (GFA, Ve) 6.00

Marketplace Salad (GF, Ve) 6.00

SAUCES 4.50

Peppercorn - Red Wine Jus - Blue Cheese

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Please always inform your server of any allergies or intolerances before placing your food or drink order. We are happy to share our allergen information with you for the 14 allergens recognised by the Food Standards Agency. Our information is based upon set recipes and therefore does not include any additional allergen ingredient information for side orders, dressings or sauces that you may choose to add. Our teams cannot provide advice on what is safe for you to eat or drink and it is our policy that we do not modify any specific dishes or recipes. Please therefore choose a suitable dish for your specific allergy or intolerance any requests outside of the 14 allergens will be detailed as a special dietary request/kitchen message only. Our food is prepared in shared preparation and cooking areas and as a result cross contamination may occur, and fried items including different allergens may be cooked in the same oil. We provide "may contain" information where our suppliers have indicated cross contamination risks during the manufacturing and supply process. If food is served within packaging please refer to the manufacturer's labelling. Whilst we take care preparing your food and have procedures in place to reduce cross contamination, we are unable to fully guarantee any food or drink is completely free from any allergen ingredients. Gluten Free dishes are offered with procedures in place to protect the integrity of dishes, ingredients and pre-packaged products at a level of no more than >20ppm

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