

## SMALL PLATES

- Baked Fish & Shellfish Gratin,** £9  
*in a cream & herb sauce, topped with cheese and oatmeal crumble*
- Confit Duck Rilette,** £9  
*with coriander, orange zest and honey, kumquat chutney, crisp bread toast*
- Fairfax Gin Cured Salmon,** £10  
*picked fennel, apple textures*
- Vegetable Spring Rolls,** £8  
*soft vegetables bound in crisp pastry served with a spiced plum sauce*
- Sauteed King Prawns,** £9  
*garlic, fresh ginger and red chilli, with a chunk of homemade bread to mop up*
- Seared Beef Carpaccio,** £9  
*horseradish crème fraiche, deep fried horseradish, rocket leaves*
- Steamed Suet Pudding,** £10  
*filled with wild mushrooms, sweet peppers in a stroganoff sauce of paprika and cream*
- Venison Pie,** £12  
*local venison braised with juniper, garden vegetables and red wine, fully encased in pastry, celeriac mash, red cabbage, rich gravy*
- Roasted Goats Cheese,** £8  
*on a warmed beetroot salad, rhubarb, candied beets, beetroot puree, fresh rocket*
- Battered Haddock Fillet,** £11  
*lemon & herb batter, posh chips, crushed & minted peas, chunky tartare sauce, fresh lemon*
- Pork Bao Buns,** £8  
*shredded pork in a Fairfax Rum & pineapple glaze, topped with a mange tout & spring onion salad, sesame seeds*
- Chef's Soup of the Day,** £7  
*proper soup made with fresh ingredients and a chunk of homemade bread*
- Wookey Hole Macaroni Cheese,** £8  
*corn chips, sweetcorn, you can add king prawns or chicken for £2*
- Steamed Bream Fillet,** £12  
*rolled around leeks & fine beans on spiced chickpea & tomato ragout*
- Jambalaya** £9  
*Cajun spiced braised rice with chicken, chorizo, and vegetables*

**OUR FOOD MENU IS  
DESIGNED TO BE  
SERVED AS SMALL  
PLATES TO GIVE YOU  
THE OPPORTUNITY  
TO TASTE A  
SELECTION OF  
DISHERS. WE  
RECOMMEND 2-3  
DISHERS PER PERSON**

### FROM THE GRILL

- Aged Yorkshire Sirloin steak** £28  
**Aged Yorkshire Rib-eye steak** £30

*Served with hand cut chips, baked tomato, sauteed mushrooms, spinach, peas & baby onions*

**Add a choice of sauce for £3**  
**Peppercorn, Blue Cheese or Mushroom Cream**

**Pure Beefburger,** £16  
*Warmed pretzel dough bun, tomato relish, shredded lettuce, mayonnaise dressing, gherkin, onion ring, hand cut chips, red cabbage slaw, shaved mature wookey hole cheddar (Vegetarian burger alternative available)*

**Substitute Hand Cut Chips for Sweet Potato Fries** £1 extra

### SHARING BOARDS

(BASED ON 2 GUESTS)

- Tasting Board,** £28  
*Crispy Pork Bao Buns, Duck Rilette, Fish & Shellfish Gratin, Olives, Vegetable Spring Rolls, Pickles, Home Baked Bread, Continental Meats, Selection of 2 Cheeses, Dressings & Dips*
- Seafood Plate,** £18  
*Home Smoked Salmon, Battered Haddock Fingers, Fish Pate, Dressings, Sauteed King Prawns with garlic chilli & ginger, Baked Bread,*
- Deli Board,** £18  
*Sliced Continental Meats, Pickles, Beef Carpaccio, Ham Hock Terrine, Selection of 3 Cheeses, Homemade Pork Pie, Chutneys, Olives, Crackers, Home Baked Bread*



## SANDWICHES

(from 12-4pm not Sunday)

All served in homemade bread or pretzel bun with red cabbage slaw & hand cut chips

- Breaded Chicken & Bacon** £10  
*shredded lettuce, fresh tomato, mayonnaise dressing*
- Grilled Haloumi & Avocado,** £10  
*garden leaves, coriander, fresh & sundried tomato, chilli*
- Home Smoked Salmon,** £10  
*cream cheese, rocket, lemon wedge, sprinkle paprika*

## SIDE ORDERS £3.50

*Cauliflower Cheese : Hand Cut Chips :  
Caesar Salad : Battered Onion Rings :  
Creamed Spinach & Peas : Parmesan &  
Truffled Chips : Balsamic Dressed leaves :  
Iceberg Wedge Blue Cheese Dressing &  
Bacon Bits : Sweet Potato Fries: Rocket &  
Parmesan Salad :  
Homemade Bread Slate £4.50*

## CHEESE SELECTION

**ADD AN EXTRA CHEESE TO YOUR BOARD FOR £2**

- Brie de Nangis**  
*an unpasteurized mild cow's milk buttery brie.*
- Yorkshire Wensleydale**  
*full of flavour, creamy & crumbly cheese.*
- Quickes 12 month Matured Cheddar**  
*A rich buttery cheddar, with grassy & brothy notes*
- Clawson Blue Stilton**  
*a distinctive tangy flavour, but creamy & crumbly*
- Tunworth a very British Camembert**  
*porcini flavoured and intense, with a beautiful creamy mouthfeel*
- Blacksticks Blue**  
*a creamy smooth and delicious with enough blue bite to make the tongue tingle*
- Yorkshire Pecorino**  
*aged for 6-8 months, this cheese has mild picante flavour producing nutty notes*

A 10% gratuity will be added to your final bill, this is distributed between every team member, this is optional and can be taken off your bill

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