

Food allergy: if you have a food allergy or special dietary requirement, please inform a member of staff before you order.

OLIVES £4
Garlic & Herbs

Rosemary and sea salt focaccia £3
with olive oil and balsamic vinegar

Cheesy chips with
jalapenos **£5.50**

**Smoked Ham, scotch
egg, pickles** £4

Baked Camembert to share, infused with garlic and thyme, with crudites and garlic baguette £14

Pastrami-cured salmon with sauce gribiche, toasted focaccia £9

Pan fried squid, chorizo, spring onion £8

Cauliflower, anchovy and parmesan fritters with aioli dip (v) 7.50

Somerset brie and fig tart, sweet apple jam, herb oil, leaves (v) £8

Fried marinated halloumi, courgette fries, red onion jam (v) £8

Prawn, crayfish, avocado salad £9

Yew Tree fishcake, roasted peppers, courgettes, onions, smoked mackerel cream £8 / £15.50 large

Cornish mussels, tarragon and Vermouth cream sauce, focaccia dipping bread, £10 / £18 large

Ploughman's platter £16

Treacle glazed ham, mature cheddar, hen's egg, celery, apple, pickled onion, radishes, tomato, iceberg lettuce and rustic bread with salted butter

SUNDAY ROASTS with, crispy spuds, cauliflower cheese, roast roots, veg, Yorkies, gravy

Exmoor beef, medium rare with creamed horseradish £18

Loin of pork, apricot and black pudding filling, served with crispy crackling and apple sauce £17

Half chicken, sage and onion stuffing £16

Sharing platter of all roasts for two £45

Vegetarian Nut Roast, potatoes in sunflower oil and vegetarian gravy, veg as above £14.50

Junior Roasts £9

Pan-fried sea bass, with ratatouille and basil on a crushed pesto new potato's £21

Pork tenderloin medallions, wild garlic celeriac mash, spinach, pickled pear, sage sauce £18

Mediterranean roasted vegetable tart, herb crumb, toasted seeds, greens, roots (vg) £15

Roasted salmon, chargrilled baby potatoes, heritage beetroot, spinach, sauce vierge £19

Chicken, tarragon & mushroom pie, mixed greens, creamed potato, tarragon cream sauce £15

Exmoor beef burger, smoked bacon, cheese, gherkin, house sauce, onions, tomato, chips £15

Louisiana Chicken bun, bacon, cheese, avocado, spinach, iceberg, chips £15

Veggie bun, marinated halloumi, avocado, iceberg, bbq jackfruit, chips £15

DESSERTS

Chocolate and orange brioche bread and butter pudding with proper custard £8.

Tarte au citron with a summer berry coulis £8

Sticky toffee pudding, beer and black treacle, toffee sauce, walnuts, vanilla pod ice cream £8

Vanilla cheesecake topped with honeycomb chocolate brittle and chocolate ice cream £8

YOUNG ONES

Homemade chicken gougons, crispy courgette, fries, £7.50

Homemade fish finger gougons, fries, minted peas £7.50

Halloumi bites, crispy courgette skinny fries, greens (v) £7.50

Ice cream, vanilla pod, chocolate £2/scoop

We add an optional 10% service charge to your bill for tables of 6 or more 100% of which goes directly to all the staff. If you do not wish to pay the service charge, please let us know and we will remove it from your bill.

Children should remain seated. Please do not allow them to run around the pub and gardens unsupervised.
Dogs are welcome, but they must be kept on a lead and under control at all times, please.

