



OLIVES 3.50 -FOCCACCIA BREAD/AIOLI 4.00

PRIX FIXE LUNCH MENU NOW AVAILABLE TWO COURSES 11.50- THREE COURSES 15.00

STARTERS

SOUP OF THE DAY, FOCACCIA	5.5
SLOW BRAISED LAMB SHOULDER RILLETE, BABY CARROTS, APPLE GEL	6.5
PAN ROASTED POLENTA, TEXTURES OF BEETROOT, BARBOROUGH FARM GOATS CURD	6.
WEST COUNTRY SMOKED MACKEREL, COCKLE TAPENADE, SHALLOT & CAPER CREAM CHEESE	6.5
CHORIZO & BLACK PUDDING SCOTCH EGG, APPLE PUREE	6.

MAINS/PUB CLASSICS

WHITE HORSE BURGER, BLUE CHEESE, TRIPLE COOKED CHIPS, SLAW	11.
BEER BATTERED HADDOCK, TRIPLE COOKED CHIPS, PEA PUREE, TARTARE SAUCE	11.
PORK BELLY, CRISPY SMOKED BACON, POMME PUREE, PULLED RIB BON BON	16.
8 OZ RUMP STEAK, TOMATO, ROCKET, TRIPLE COOKED CHIPS	16.
PAN FRIED COD LOIN, PARMENTIER POTATOES, FENNEL, PICKLED SAMPHIRE	15
WILD MUSHROOM RISOTTO, PARMESAN CRISP	10.
HOME BAKED HAM, EGG, TRIPLE COOKED CHIPS	9.
CUMBERLAND SAUSAGES, MASH, ONION GRAVY	10.

SANDWICHES

SERVED ON THICK CUT HOMEMADE FOCACCIA, TRIPLE COOKED CHIPS, MIXED LEAVES, COLESLAW	
SMOKED BACON, PASTRAMI, BABY GEM, ONION MARMALADE, FRIED EGG, CHEDDAR	12.
HONEY ROAST HAM & MUSTARD	9.
RUMP STEAK, CARAMELISED ONION	10.
SMOKED SALMON, CREAM CHEESE	10.
WOOKEY HOLE CHEDDAR, HOMEMADE CHUTNEY	9.

SIDES

TRIPLE COOKED CHIPS/ HOUSE SALAD/ONION RINGS	3.
GARLIC CREAM MUSHROOMS	3.5
PEPPERCORN SAUCE/SLAW	2.

PUDDINGS

STICKY TOFFEE SOUFFLE, SALTED CARAMEL SAUCE, VANILLA ICE CREAM	6.
APPLE TARTE TATIN, VANILLA ICE CREAM	6.5
BLACK FOREST ARTIC ROLL, CHOCOLATE MOUSSE, CHERRY SORBET	6.5
SELECTION OF LOCAL CHEESES, APPLE CHUTNEY, OATCAKES (3 OR 5)	6./9.

ALL OF OUR FOOD IS PREPARED IN A KITCHEN WHERE A VARIETY OF ALLERGENS ARE PRESENT
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW WHEN ORDERING
NOT ALL ITEMS ARE LISTED IN MENU DESCRIPTION
GF INDICATES THESE DISHES CAN BE GLUTEN FREE