



Dinner Menu

Seasonal Cocktails to start your evening.....

St Clements Martini: House infused orange gin, citrus vodka, extra dry martini, garnished with orange. £10.00

Rhubarb Bellini: Prosecco with homemade rhubarb syrup. £9.00

Nibbles to share.

Herby mixed olives £4.00 GF Whipped smoked cod's roe with sourdough crisps £7.50 DF

Spiced nuts £4.00 N GF Somerset Charcuterie Company black pepper & garlic salami & pickles £6.00

Starters

Ribollita Toscana: Tuscan style vegetable broth with hand rolled cavatelli pasta & roasted garlic oil. £9.50 V

Duck liver parfait with cider jelly, crispy skin & thyme crumble, apple & shallot chutney & toasted milk loaf. £11.00

We recommend a glass of Lustau Oloroso Don Nuño Sherry 50ml - £4.50

Smoked carrot pastrami, with roasted carrot & cashew nut hummus, winter leaves & smoked paprika oil. £10.00 V GF N

Slow cooked & smoked beef brisket with horseradish cream, beetroot jam & beer pickled onions. £12.50

A tartare of kelp cured Chalk Stream trout with soy & rhubarb ponzu, shizo & winter radish. £13.50 GF

Mains

Grilled loin of dry aged pork & jerk spiced pork belly with smoked Morteau sausage, savoy cabbage, crackling & mustard sauce. £27.00 GF

Baked butternut squash with white wine & wild garlic risotto, artichoke crisps & parmesan. £22.00 V GF

Roast hake with St Austell Bay mussels butter sauce, Pitney Farm sprouting broccoli & fondant pink fir potatoes. £32.00 GF

Roasted loin of West Country Sika venison with a glazed faggot, crisp potato terrine, smoked bacon jam & roasted quince. £33.00 GF

Charcoal grilled sirloin of 50 day dry aged Devon Red beef from Meadowlea Farm served with hand cut chips, bone marrow & parsley butter stuffed mushroom, roast shallot & a red wine & roasting juices sauce. £36.00 GF

Sides

Side of house chips £4.50 GF Parmesan & truffle chips £5.35 GF Honey & thyme roasted carrots £4.50 GF

Sautéed purple sprouting broccoli with chilli & garlic. £4.50

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An optional service charge of 10% will be added to your bill. Please ask if you would like it to be removed. 100% of this is shared among the whole team.

GF means this a Gluten Free dish. DF means Dairy Free. N mean this dish contains Nuts

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients. There is a small possibility that nut traces may be found in any menu item. Game dishes may contain shot. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. As our produce is purchased freshly each day, please be understanding if certain dishes are not available.



Puddings

Dark chocolate & malt custard croustade with brown sugar & rum Chantilly cream. £10.00

We recommend a glass of Maury Vintage Mas Amiel, France, 2018 75ml - £9.20

Forced Yorkshire rhubarb & pistachio baked Alaska. £9.50 N GF

We recommend a glass of White Port Pedra No 03, Quinta de Pedra Alta 50ml - £5.10

Vanilla crème brûlée. £9.00 GF

Two scoops of homemade ice creams or sorbet served with brandy snap. £8.50

Chocolate, honeycomb or vanilla ice cream or rhubarb sorbet.

Three British cheeses served with crackers, house chutney, quince & apple £11.00

Beauvale Blue- a soft, creamy blue, Keen's cheddar – an extra mature soft cheddar, Bruton Brie – a Somerset brie.

We recommend a glass of Somerset Cider Brandy Company's Pomona 50ml - £4.50

Dessert Wine	75ml	Btl
White Port Pedra No 03, Quinta de Pedra Alta 50ml 18%	£5.10	
<i>Fresh citrus fruit & apple aromas, with liquorish & tropical notes on the nose. On the palate, refreshing citrus & pineapple flavours with a great body & a long finish. Great as a aperitif with tonic, orange & mint.</i>	50ml	
Maury Vintage Mas Amiel, France, 2020. 16%	£9.20	£45.45
<i>Powerful aromas of blackberry, fresh fig & spice followed by vanilla & liquorice. A sweet red that is the ideal dessert wine for chocolate or cheeses.</i>		(375ml)

Hot Drinks

Pot of Tea - £2.50

English Breakfast, Earl Grey, Lemon & Ginger,
Peppermint, Green Tea, Camomile.

Americano – £2.50

Espresso – £2.50

Latte, Cappuccino, Flat White – £3.00

Hot Chocolate – £3.00

Decaf available

Oat milk available + 50p

After Dinner Drinks

Somerset Cider Brandy 10yr (42% ABV) 25ml - £6.00

Somerset Cider Brandy 5yr (42% ABV) 25ml – £5.50

Somerset Cider Brandy Company's Pomona (20% ABV) 50ml - £4.75

Janneau Armagnac VSOP (40% ABV) 25ml – £4.60

Taylors 20-Year-Old Tawny Port (20% ABV) 50ml – £9.50

Ruby Port (20% ABV) 50ml – £4.00

Glenfiddich 12-year single malt whisky (43% ABV) 25ml – £4.75

Laphroaig 10-year single malt whisky (43% ABV) 25ml – £5.70

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