

Our Ethos

Our team of chefs take great pride in making everything from scratch and designing dishes to let the quality of the ingredients shine through. If you have a particular dislike, intolerance, allergy or just would prefer something slightly different to accompany your dish, just ask as we are always happy to be flexible. Good, freshly prepared food is not fast so please relax and trust it will be worth the wait!

With our compliments

Today's homemade breads with Olive Oil & Balsamic

Mixed Olives £2.95

Pan Fried Chorizo Bites £3.50

Ham & Cheddar Croquettes

with a garlic mayonnaise dip £3.50

Starters

Tiger Prawns <i>in a white wine, cream, herb & garlic sauce</i>	£6.95
Scotch Hens Egg <i>caramelised onion & sage scotch egg with pickled cranberries</i>	£7.25
Risotto of Smoked Trout & Fennel <i>with a poached hens egg</i> <i>(Also available as a main with a side of buttered vegetables)</i>	£7.25 (£13.50)
Pan Seared Breast of Pigeon <i>parsnip puree, parsnip spaghetti, caramelised walnuts</i> <i>& a port jus (Please note the pigeon is served pink unless otherwise requested)</i>	£7.95
Soup of the Day <i>(v)</i>	£5.50
Fricassee of Wild Mushrooms <i>on a garlic croute with a garlic & chive oil (v)</i>	£6.95
Anti Pasti; <i>charcuterie, slow roasted tomatoes & olives</i>	£6.95 for 1 £11.50 for 2

Mains

Exmoor National Park 10oz Rump steak, hand cut chips, a mushroom & confit shallot fricassee & béarnaise sauce	£20.95*
Alternative sauces are available for £1.95; Peppercorn sauce, Blue Cheese sauce or a Herb & Garlic butter	
Also available as surf & turf with king prawns	£24.95*
Slow Braised Roulade of Belly Pork pickled red cabbage, chateau potatoes, turned carrots & a light anise jus	£16.75
Pan Fried Fillet of Salmon served with roasted garlic mash, Rocket, shallot & cider mustard relish & a tangy tomato sauce	£16.95
Homemade Pot Pie of the Week, with seasonal vegetables & a choice of hand cut chips, mashed potatoes or new potatoes	£14.95
Fox & Hounds Fish 'n' Chips, sustainable haddock in a crispy local ale batter, balsamic pickled onions, homemade tartare sauce, crushed peas, hand cut chips & a lemon wedge	£11.95
Duo of Creedy Duck; pan seared breast & confit leg faggot with rosti potato, carrot, pak-choi, & a plum sauce (Please note the breast is served pink unless otherwise requested)	£18.50*
Winter Vegetable Tart Tatin crushed new potatoes & confit shallot puree (v)	£13.50
Sweet Potato Gnocchi sweet potato & red pepper sauce finished with rocket pesto (v)	£13.50

Our Speciality Trenchers

Served on oak cutting boards to share

Chateaubriand

for 2 £60.00*
For 4 £100.00*

Succulent centre-cut fillet of Exmoor National park beef

Thyme roasted château potatoes, sweet potato dauphinoise, mushroom ragout, bacon lardons tossed in savoy cabbage, roasted bone marrow butter, béarnaise sauce & chateaubriand sauce

West Country Trencher

for 2 £45.50*
for 4 £85.00*

The best of the West: pork belly, stuffed galantine of poussin, rump of Exmoor beef, breast of Creedy duck, hand cut chips, creamed potato, leek & mustard gratin, honey roasted vegetables, Béarnaise sauce, apple compote, redcurrant jus & masala jus.

Sides

Hand-cut chips	£3.25
Hand-cut sweet potato wedges	£3.50
Creamy parmesan mashed potato	£3.50
Bistro salad	£3.00
Buttered vegetables	£3.50
Beer Battered Onion Rings	£3.50

*Guests with dinner included:

For guests staying on half board there is a supplement of £4.95 for the Rump, £3.50 for the Duo of Duck, £7.95 for the Surf and Turf, £10 per person for the Chateaubriand, £5.50 per person for the West Country Trencher, £1.50 for the 4 cheese cheeseboard & £2.50 for the 5 cheese cheeseboard

Food Allergies and Intolerances

Before you order please inform our staff of any allergies or intolerances that you may have and we will be happy to assist with your choices or, where possible, alter the dish to accommodate

Desserts

Dark Chocolate Fondant <i>with salted caramel sauce & white chocolate ice-cream</i>	£7.95
Passion Fruit Posset <i>with lime jelly & almond crumb</i>	£7.25
Poached Pear Tart Tatin <i>pear & ginger coulis & pouring cream</i>	£7.25
Warm Banoffee Pie <i>with espresso cream & chocolate soil</i>	£6.75
Sticky Toffee Pudding <i>with sticky toffee sauce & vanilla ice-cream</i>	£7.50
Fox & Hounds Chocolate & Cherry Knickerbocker Glory	£8.00

Cheese Board, *selection of Hawkridge Farm Cheeses; Wookey Hole Cave Aged Mature Cheddar, Smoked Applewood Cheddar, Garlic Yarg, Somerset Brie & Devon Blue with homemade chutney*

Choice of 3 Cheeses - £6.75

*Choice of 4 Cheeses - £7.95**

*All 5 Cheeses - £8.50**

Add a glass of Taylors LBV Port - £3.70

Selection of ice-creams & sorbets	2 scoops	£3.00
	3 scoops	£4.00

Tea & Coffee

Decaf options are available

Homemade Petit fours are available for £2.50

Tea £2.30

Green Tea £2.30

Camomile Tea £2.30

Peppermint Tea £2.30

Earl Gray Tea £2.30

Selection of Fruit Teas £2.30

Cafetière of Coffee £2.50

Latte £2.70

Cappuccino £2.70

Espresso £2.00

Hot Chocolate £2.50

Liqueur Coffee £5.25