

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 £3.75

Ham & Cheddar Croquettes with Chive mayonnaise £3.95

Starters

Baked Brie <i>with redcurrant relish, toasted ciabatta and dressed leaves</i>	£6.95
Maple beer glazed pork belly <i>with pickled radish & pickled pear</i>	£7.50
Turkey and sage scotched hens egg <i>with caramelised onion puree & pickled cranberries</i>	£7.25
Soup of the day (v)	£5.50
Paprika crusted cod <i>with chive mayonnaise</i>	£6.50
Teriyaki Pulled Salmon <i>with bao bun & pineapple salsa</i>	£7.50*
Blue cheese & spinach stuffed ballontine of pigeon <i>with crispy beetroot and fig jus</i>	££7.25

Mains

Exmoor National Park rump steak, <i>hand cut chips, a mushroom fricassee & roasted cherry vine tomatoes & béarnaise sauce</i>	£18.95*
<i>Add Peppercorn sauce</i>	£1.95
<i>Also available as surf & turf with king prawns</i>	£21.95*
Slow cooked shoulder of Lamb <i>with chorizo and spinach mash, roasted root vegetables and a minted jus</i>	£16.50
Poached tiger prawns <i>in a tomato, lemongrass & ginger broth with homemade noodles</i>	£14.50
Poached smoked haddock <i>with curried gnocchi, and peas bon femme</i>	£15.95
Homemade pot pie of the week, <i>with seasonal vegetables & a choice of hand cut chips, herb mash or new potatoes</i>	£14.95
Fox & Hounds fish 'n' chips, <i>sustainable haddock in a crispy local ale batter, balsamic pickled onions, homemade tartare sauce, crushed peas, hand cut chips & a lemon wedge</i>	£12.50
Crisp sesame chicken, <i>with fragrant braised rice and steamed greens</i>	£12.95
Stuffed Aubergine <i>served with chateau potatoes and roasted red pepper sauce (v)</i>	£14.50
Beetroot and shallot tart Tatin <i>served with crushed new potatoes</i>	£14.50

Our Speciality Sharing Boards

Served on oak cutting boards

Chateaubriand

for 2 £75.00*

For 4 £150.00*

Succulent centre-cut fillet of Exmoor National park beef

Thyme roasted château potatoes, sweet potato fries, mushroom ragout, bacon lardons tossed in mixed greens, roasted bone marrow butter, béarnaise sauce & chateaubriand sauce

West Country Trencher

for 2 £55.50*

for 4 £100.00*

The best of the West: pork belly, stuffed galantine of Poussin, rump of Exmoor beef, loin of lamb, hand cut chips, herb mash, leek gratin, honey roasted carrots, redcurrant relish, minted jus, béarnaise sauce & anise jus.

Sides

Hand-cut chips	£3.25
Hand-cut sweet potato fries	£3.50
Herb mash	£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 £1.50 for the Salmon, £4.95 for the Rump, £7.95 for the Surf and Turf, £15 per person for the Chateaubriand, £8.50 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

Blackberry Parfait <i>with apple sponge & honeycomb</i>		£7.50
Pistachio Financier <i>with milk chocolate mousse & lemon sorbet</i>		£7.25
Spiced orange crème brulée <i>with a dark chocolate and cranberry tiffin</i>		£7.25
Apple crumble <i>with clotted cream</i>		£6.75
Dark Chocolate and passionfruit bread and butter brioche pudding <i>with vanilla ice cream</i>		£7.25
Cheese Board, <i>selection of Hawkridge Farm Cheeses; Wookey Hole Cave Aged Mature Cheddar, Smoked Applewood Cheddar, Garlic Yarg, Somerset Brie & Devon Blue with homemade chutney, grapes, celery & crackers</i>		
<i>Choice of 3 Cheeses - £6.75</i>		
<i>Choice of 4 Cheeses - £7.95*</i>		
<i>All 5 Cheeses - £8.50*</i>		
<i>Add a glass of Taylors LBV Port - £4.00</i>		
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

<i>Tea £2.50</i>	<i>Cafetière of Coffee £2.70</i>
<i>Green Tea £2.50</i>	<i>Latte £2.90</i>
<i>Camomile Tea £2.50</i>	<i>Cappuccino £2.90</i>
<i>Peppermint Tea £2.50</i>	<i>Espresso £2.20</i>
<i>Earl Gray Tea £2.50</i>	<i>Hot Chocolate £2.70</i>
<i>Selection of Fruit Teas £2.50</i>	<i>Liqueur Coffee £6.75</i>