

COUNTRY LIVING
classics



AUTUMN MENU



COUNTRY LIVING CLASSICS

TO BEGIN

Fresh garden pea, potato and crème fraîche frittata accompanied with crisp leaves £8

Freshly prepared soup of the day served with rustic artisan bread £6

Lightly dusted whitebait with lime and ginger infusion served with charred lemon and capers £8.50

Ham hock terrine with beetroot textures £9.50

Vodka-infused watermelon with natural yogurt, honey, nuts and seeds (V) £7.50

THE MAIN EVENT

Traditional hanger steak cooked to order with a peppercorn sauce and served with chunky chips and garden peas £18.50

Bath Ale battered cod accompanied with chunky chips, homemade mushy peas and tartare sauce £14.50

Oven-roasted Scottish salmon fillet accompanied with new potatoes, wilted spinach and vine tomatoes £17.50

Shepherd's pie - slow-braised lamb shank with garden root vegetables and rich lamb jus, piped with buttered mash potato and served with caramelised carrots £17

Chargrilled 100% beef burger with smoked bacon, smoked Cheddar cheese and a fried egg, served on a toasted brioche bun with chunky chips £15.50

West Country pork faggots, garden peas and creamed garlic potatoes £16.50

Pan-seared chicken breast with a wild mushroom and brandy cream sauce served with buttered fondant potato £17

Vegetable lasagne topped and glazed with mozzarella cheese served with salad and garlic bread (V) £15

Crispy tofu with a tamarind and lime dressing and puffed rice (V) £15

ON THE SIDE

£4 each

Chunky chips | Heritage tomato salad | Hand-battered onion rings
Cabbage, kale and broccoli | New potatoes

FOOD ALLERGIES AND INTOLERANCES: Before you order please ask for more information about our ingredients.

"Laughter is brightest, in the place where the food is."

Irish proverb