

LIVE JAZZ
THURSDAY 21ST MARCH
'TIPSY SWING'
7:30PM
RESERVE YOUR TABLE
TODAY



SUNDAY ROAST
2 COURSES 25.00
3 COURSES 30.00
DINE IN
OR TAKEAWAY
EVERY SUNDAY 12 – 3PM

BOWLS OF SPECIALTY NUTS:

FRENCH ROSEMARY ALMONDS 4.50
SOMERSET APPLEWOOD SMOKED MIXED NUTS 4.00
MARRAKESH SPICED PEANUTS 3.50
BREAD WITH OLIVE OIL & BALSAMIC 3.00

NIBBLES

MARINATED BLACK SPANISH OLIVES 4.00
SPANISH PAN-FRIED CHORIZO WITH
FETA & CHIVES (GF) 6.00
SALT & PEPPER SQUID BITES WITH HOMEMADE
TARTARE SAUCE 7.00

STARTERS

SMOKED MACKEREL & LEMON HORSERADISH PATE
MALTED TOAST & BUTTER. SALAD (GF ON REQUEST) 9.75

CRISPY BATTERED CHICKEN

STICKY ASIAN SWEET CHILLI, GINGER & SOY GLAZE. ROCKET SALAD. TOASTED SESAME SEEDS (GF) 9.50

GARLIC CREAM CHEESE STUFFED MUSHROOMS

TOPPED WITH CARAMELISED RED ONION RELISH, GRATINEED GOATS CHEESE & THYME. ROCKET (V)(GF) 9.50

TODAY'S SOUP

PLEASE SEE THE BOARDS. BREAD & BUTTER (GF ON REQUEST) 7.50

CAT HEAD FAVOURITES

ALL OUR MEAT IS SUPPLIED BY
BARRETT BROS OF CREWKERNE

SOMERSET TOMAHAWK PORK CHOP

PAN FRIED IN BUTTER.

STICKY HONEY GARLIC SAUCE.

ROSEMARY INFUSED PARMENTIER POTATOES.

BUTTERED FENNEL SAVOY CABBAGE (GF)

24.00

WEST COUNTRY 8OZ STEAKS

RIBEYE 29.75 RUMP 25.25

CHAR GRILLED PLUM TOMATO & BANANA SHALLOT.

GARLIC BUTTER ROAST FIELD MUSHROOM(GF)

ADD A SAUCE 3.75

STILTON CREAM & THYME

OR GREEN PEPPERCORN, BRANDY, RED WINE & CREAM

OR CHIMICHURRI

(GARLIC, RED CHILLI & FRESH HERBS

IN OLIVE OIL & RED WINE VINEGAR)

LAMBS LIVER & BACON

SLOW BRAISED IN RICH ONION GRAVY. BUTTER & CREAM

MASHED POTATOES. SAVOY CABBAGE (GF)

15.50

PIE OF THE DAY

GOLDEN PUFF PASTRY TOP. CHIPS OR NEW POTATOES.

SEASONAL VEGETABLES. PLEASE SEE BOARDS

17.50

TODAY'S FISH

PLEASE SEE OUR BOARDS

SEASONAL SPECIALTIES

STUFFED CHICKEN BREAST

WRAPPED IN BACON &

STUFFED WITH GARLIC & CHIVE CREAM CHEESE.

MUSHROOM & WHITE WINE CREAM SAUCE.

MASHED POTATOES AND SEASONAL VEGETABLES.

TEMPURA BATTERED ONION RINGS (GF)

18.75

BLACK BEAN & BEETROOT PATTIE

PAN FRIED & TOPPED WITH CARAMELISED RED ONION, &

WOOD SMOKED PEPPERS. BARBEQUE SAUCE. SLICED

PLUM TOMATOES. VEGAN CHEESE & ROCKET. SERVED

WITH SKINNY FRIES & MIXED SALAD. TOASTED ENGLISH

MUFFIN (V)(VG)(GF ON REQUEST)

15.50

RABBIT CACCIATORE

RABBIT GENTLY BRAISED IN A CHERRY TOMATO, GARLIC

& ONION SAUCE WITH WHITE WINE, BLACK OLIVES &

PARSLEY. SERVED ON PARMESAN & MUSHROOM

POLENTA. TOPPED WITH CRISPY LEEKS.

TENDERSTEM BROCCOLI (GF)

18.95

SLOW BRAISED SHOULDER OF LAMB,

BARLEY & CHICKPEA RAGU

WITH WINTER ROOT VEGETABLES,

RAS EL HANOUT SPICES & HERBS.

PRESERVED LEMON & MINT PARSLEY SALSA.

LEMON & FENUGREEK FLATBREAD.

DRIZZLE OF GREEK YOGHURT.

REDUCTION OF LAMB JUS (N)

23.00

ALL OUR DISHES ARE PREPARED TO ORDER AND CAN TAKE AT LEAST 30 MINUTES –
SO PLEASE DO BEAR WITH US AT BUSY TIMES & LET US KNOW SHOULD TIME BE PRESSING.
PLEASE ALSO LET US KNOW OF ANY ALLERGIES OR INTOLERANCES YOU MAY HAVE.
(GF) GLUTEN FREE (V) VEGETARIAN (N) CONTAINS NUTS (VG) VEGAN