

COCKTAILS

House negroni	£11
Old Fashioned	£11
French 75	£13 ½

WHILST YOU WAIT

Otis & Belle sourdough, Netherend butter	£4
Taramasalata, Otis & Belle sourdough	£8
Black olive tapenade	£6 ½
Almond and hazelnut romesco, Otis & Belle sourdough	£7 ½

STARTERS

Thai spiced squash soup, Otis & Belle sourdough	£9½
Prawn cocktail, Otis & Belle sourdough, Bloody Mary sauce	£12½
Donnington ale & Cheddar cheese rarebit, pickled walnut puree	£10½
Roasted beetroot salad, bitter leaves, whipped goat's cheese, candied pecans	£10½
Cured Chalk stream trout & gurnard, cucumber salad, saffron aioli, dressed leaves	£11½
Ham hock terrine, celeriac remoulade, O&B sourdough	£11

SUNDAY ROASTS

All served with double spud, seasonal vegetables, cauliflower & broccoli cheese, Yorkshire pudding

Mushroom & celeriac pie, mushroom & shallot gravy	£21
Grass-fed Herefordshire beef sirloin & braised chuck	£24½
Braised shoulder of lamb	£24½
Roast chicken supreme, sage & onion stuffing	£21
Baked cod fillet, butter sauce	£24

DESSERTS

Black treacle and date pudding, house clotted cream	£11
Tonka bean rice pudding, Prunes and orange	£10 ½
Caramelised pear, Lemon & almond financier, Disaronno cream	£11
Affogato, shortbread biscuit	£7

A selection of ice cream and sorbet £3 ½ per scoop

Vanilla & clotted cream, chocolate or salted caramel ice cream | raspberry sorbet

A selection of artisan cheeses 1 cheese for £8 | 2 cheeses for £10 | 3 cheeses for £12

Godminster cheddar | Driftwood goat's cheese | Colston Bassett stilton