

STARTERS

- Warm bread, infuse oil, anchovy butter
crushed grape vinegar 6.5
- Guard house chicken salad, avocado, spring onion, smoked
bacon, lettuce & soft poached egg 8.5/12.5
- Seared King scallops, saffron roasted cauliflower florets,
Bramley apple sauce & bacon lardon 10.5/15
- White velvet cauliflower soup with truffle pig infused oil 5.5
- Oak smoked salmon, shaved marinated fennel, horseradish
cream, baby watercress, campillou bread 9.5
- Red hot chilli glazed chicken wings
spring onion & sriracha yoghurt dip 7
- Autumn pumpkin & squash salad, roasted beetroots, spinach
pumpkin seeds & kale pesto, crumble Perl las blue cheese
8.5/11.5

SHARERS

- Guard House platter
Glazed chicken wings, camembert bites, saffron mayo,
BBQ ribs & crispy seaweed 17
- Baked Somerset camembert,
roasted celery, red onion chutney, pickled black grapes,
sundried tomato, rustic bread 15.5

SKIPPERS CATCH

Please check with your server for catch of the day, fish changes daily	
Shaved fennel salad, peaches, watercress, tapenade dressing 14.5	Buttered new potato, mint & crayfish butter sauce 14.5

MAINS

- The Guard’s burger, cheese, ale onions,
shredded lettuce, ketchup, mayo,
pickles, fries 13.5
- Slow roasted rolled pork belly, creamed
kale mash, stuffed with black
pudding, apple compote,
crackling & cider gravy 14.5
- Steamed Scottish mussels, back bacon,
savoy cabbage, garlic crouton, white wine,
cream & fries 14.5
- Saffron roasted cauliflower steak, melted
camembert cheese, spiced saffron mayo &
cauliflower couscous 12 V
- Fishcake, wilted spinach, soft poached egg
white wine cream sauce 13
- 21-day-aged Angus striploin steak served
with baked tomato, chunky chips & red
wine & bath blue cheese butter 240g/28
- Cottage Pie
Mushroom, carrot & red wine
topped with mash potato 12
- Pan roasted ray wing, caper & lemon
nut brown butter 15.5
- Beer battered cod, triple cooked chips,
mushy peas, tartare 14.5
- Lemon thyme & black garlic roasted
chicken breast, crown prince pumpkin ,
chalk farm watercress & caper dressing
13.5
- Pork & leek sausage
mash potato, crispy black cabbage,
ale onion gravy 12.5
- Roasted marrow squash, stuffed with
portabella mushroom, spinach, fennel,
crown prince pumpkin & kale seeded
pesto 12 Vg

SIDES

- Seasonal salad, radishes, cherry tomatoes
& honey mustard dressing 4
- Mixed seasonal vegetables, cauliflower,
peas, & greens 4
- Tenderstem broccoli with
chilli & lemon oil 5
- Crispy seaweed with Cornish sea
salt & cracked black pepper 5
- Roasted autumn squash, courgettes,
marrow & salsa verde 4
- Crushed new potatoes, chilli & spring 4

PUDDINGS

- Vanilla panna cotta, port poached plums & sip smiths gin jelly 6
- Chocolate chipped brownie with vanilla ice cream 6.5
- A selection of Jude’s dairy ice cream: Strawberry, salted
caramel, vanilla 5.5
- William pear & Bramley apple crumble, crème anglaise 6.5
- Sticky toffee pudding, caramel sauce, vanilla ice cream 6
- Cheese – choose 1 for £4, 2 for £6 or 3 for £10, rustic bread, red
onion chutney: Perl Las blue, Camembert, Cornish Yard

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. Tables of 8 or more are subject to a discretionary service charge of 12.5%

