

STARTERS

Artisanal sourdough bread, Netherend Farm butter,
Yellow Mellow rapeseed oil 4

Celeriac and Chestnut soup
with sourdough bread 6

Ham hock, cheddar & parsley croquettes
with bloody Mary mayonnaise 8

Hand raised pork pie, piccalilli, balsamic glaze 6.5

Battered prawns, chives & crème fraiche, gem lettuce 9

Smoked haddock fishcakes, Thai sweet chilli, lemon and dill 9

Butternut squash, beetroot and lentils, honey drizzle and goat
cheese salad(V) 8

SHARERS

Ploughman's: British cheddar, smoked ham, soup
pork pie, Branston pickle, onion chutney, sourdough 15

Battered king prawns, smoked salmon, anchovies, haddock
fishcakes, toasted sourdough and seaweed butter 16

13

Baked Somerset camembert, Jacob's crackers
toasted soldiers and honey and sesame dip

ROASTS

All served with goose-fat potatoes, Yorkshire pudding, hispi cabbage, broccoli, parsnip, honey-roasted heritage carrots and gravy

21 days aged Sirloin of beef,
horseradish cream 17

Special side: Cauliflower cheese 4

Spinach, butternut squash and mushroom
vegetarian Wellington 13

Lemon and thyme half roast chicken,
pork sage and onion stuffing 15

Slow-Roasted rosemary garlic Lamb shank 19

Wick's Manor pork belly,
crackling and apple sauce 15

MAINS

Bishop's burger, cheese, ale onions,
shredded lettuce, ketchup,
mayo, pickles, fries 13.5

Pan fried plaice, Jersey roals, lemon
caper butter, artichoke and broccoli 15

Young's beer-battered cod,
triple-cooked chips, mushy peas,
tartare sauce 14.5

Cod, mussels a prawns fish stew, tomato
sauce, potatoes, bread & gremolata 14

Buttermilk Chicken burger, garlic mayo,
tomato, shredded lettuce, fries 13.5

Butternut squash stuffed with wild rice,
red peppers and black beans topped with
avocado and vegan cheese (V) 13

Cumberland pork sausages,
mash potato, ale gravy 12.5

Lentils, heritage beetroots, chickpeas and
orange salad fresh chili, yoghurt and tahini
dressing (V) 11.5

Please speak to your server about
today's skipper's catch

SIDES

Mash potato 4

Hispi cabbage, bacon and almonds 4

Pig in blankets 4.5

Heritage baby carrots,
honey and thyme 4

Buttered broccoli, lemon & seaweed
butter 4

Triple cooked chips or Sweet potato fries 4

PUDDINGS

Apple & pear crumble, vanilla ice cream, strawberry jam 6.5

Cheese – choose 1 for £3.50, 2 for £7 or 3 for £10.50,
served with crackers, sun dried tomato chutney:

Chocolate & Orange bread pudding, blood orange sorbet 6.5

Godminster cheddar, Black stick blue,
Sharpham brie, Golden cross goat ash

Chocolate brownie, vanilla ice cream 6.5

A selection of Jude's dairy ice cream 4

Vanilla cheesecake, salted caramel ice cream

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%



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