



À La Carte Menu


Starters

Marinated olives 	6
Loaded nachos 	6.5
<i>Cheese, sour cream, guacamole, salsa</i>	9
Chef's Soup of the day 	7
<i>Bread roll & butter or margarine</i>	
Game terrine	9
<i>Smoked chilli jelly & mixed baby leaves, sourdough shards</i>	
Crayfish and prawn salad	9
<i>Served with wholemeal toast & lemon crème fraîche</i>	
Halloumi, carrot & orange salad 	9
<i>Grilled Halloumi, shredded carrots, orange segments, watercress & honey mustard dressing</i>	





Mains

Today's Special	17
<i>Ask your server for today's chef's special</i>	
Slow cooked lamb stew with suet dumplings	19
<i>Served with boiled dumplings, root vegetables, new potatoes, Chapel Down gravy & a wedge of sourdough to mop up the sauce</i>	
8oz Bavette steak	20
<i>Sometimes known as "butcher's steak", because butchers would often keep it for themselves rather than offer it for sale. Best cooked Medium / Medium rare. Add a sauce of your choice— peppercorn, Béarnaise or garlic butter</i>	


Steakstones® Mixed Grill 36 Cooked to your liking 3oz fillet steak, venison sausage, pork chop & chicken breast. <i>Served full house with grilled flat mushroom, grilled cherry tomatoes, peppercorn sauce, duo of mustard, garlic butter & triple cooked chips</i>

Quorn & root vegetable shepherd's pie 	16
<i>Served with mixed garlic baby vegetables</i>	
Chef's Speciality Goat Curry	23.5
<i>Served with basmati rice, garlic pumpkin & greens. Trinidadian goat curry made by our Head Chef Colin, using a family recipe handed down generations</i>	

Desserts

Warm caramel apple granny 	8
<i>Vanilla ice cream or custard</i>	
Homemade Chocolate Bread & Butter Pudding 	10
<i>Locally distilled Dockyard Coffee Liquor custard.</i>	
Passion Fruit Cheesecake 	9
<i>With whipped coconut cream & pomegranate coulis</i>	
Wookey Hole Cave aged Cheddar, Cornish Brie & Long Clawson Blue Stilton 	10
<i>Plum fruit chutney, celery & biscuits</i>	

Chapel Down seafood pie 22 <i>Salmon, cod, smoked haddock & prawns in Chapel Down Bacchus—made with grapes grown just 2 miles away! Topped with Parmesan Puff Pastry lid served with buttered new potatoes, baby carrots & fennel</i>

 Suitable for vegetarians  Suitable for Vegans

Guests who are dining on an inclusive package can choose from the 3 course inclusive table d'hôte (TDH) menu. Or you have an allocation of £28 to spend on any menu on food only. Any amount above the £28 allocation will incur an additional charge.

If you have any concerns regarding food allergens, please ask a member of staff and you will be provided with detailed information on each dish