



Lunch Menu
Served daily 12 – 2.30p.m.

Traditional Roast available on Sunday

Lighter Dishes

Battered Market Fish of the Day £18
triple cooked chips, crushed mint peas, tartar sauce

Creedy Carver Duck Breast £24
Keralan Sauce, kachumber salad, naan crisps

Brawn Terrine £15
pickles, house chutney, triple cooked chips

Butternut & Sage tortellini £19
basil & rocket pesto cream sauce, kale, herb oil, parmesan

Soup of the Day £9
homemade bread roll

Crispy Squid £11
yuzu mayonnaise, herb oil

Smoked & Cured Meats £12
olives, parmesan, rocket tapenades

To Share (for 2)

Homemade Bread Board £11
olives, tapenades, confit garlic, oils

Alexandra Platter from the Land £30
cured meats, whole confit garlic, olives Wookey Hole Cheddar, brie fondue, house chutney, sour dough

Alexandra Platter from the Sea £40
charred mackerel, Lyme Bay scallops, crab on sourdough, crispy squid, tartar sauce, gherkins, triple cooked chips

More Substantial Dishes

Shoulder of Lamb £22
smoked mash, tenderstem broccoli, mint lamb jus

Confit Duck leg £21
nadju spice vegetable puy lentils, crispy celeriac

Market fish £19
garlic and herb lemon risotto, lobster oil

From the Grill

8oz Sirloin / 8oz Ribeye £32

Celeriac steak £28
Confit portobello mushroom, cherry tomato, triple cooked chips peppercorn or red wine sauce



Pudding

Pear and Rose Hip Rice Pudding £11
pomegranate white chocolate crumble

Dark Chocolate Cremeux £12
whipped mascarpone coffee, honeycomb

Bergamot and Thyme Pie £12
Crystallised ginger, poppy seed

Affagato £8
West Country vanilla ice cream with a shot of espresso

West Country Ice-creams and Sorbet £8

West Country Cheese £12
West Country Blue, Somerset Brie, Quicks Cheddar



Our Suppliers

Kingfisher

Based in Brixham in the heart of the Southwest, Kingfisher supply fresh fish and quality seafood across the South of the UK. They have a prime coastal location next to the world famous Brixham Fish Market and source their seafood directly from the bay and along South Coast

Jurassic Coast Meats

Jurassic Coast Meats was established in 2008 by the Sealey family to market their English Rose Veal reared on the family farm on Dorset's Jurassic Coast. Eric, Liz and their eldest son James run the farm specialising in English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

West Country

Established in 1856, the business is built on an unrivalled network of dedicated high quality local vegetable and fruit growers as well as links with national and international fresh produce markets.

Subject to changes

Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information