

## A LA CARTE MENU

### **APPETISERS**

Bread and olives 5.50 Homemade bread, pitted olives, garlic, olive oil, balsamic vinegar

Mixed nuts 4.00 Smokehouse peanuts, chilli, broad beans, salt & herb peanuts

Charcuterie board 8.50 Parma ham, Milano salami Napoli salami, cornichons, pickled onions

#### DINNER DRINK OFFERS

Bathtub Gin and Fever-Tree tonic Aperol Spritz

Have a peak at our new range of cocktails!

10.50

Slow cooked Wiltshire pork belly

Piperade, confit new potato, sauce vierge

Pan fried seabream

Roast chicken Suprême

Honey roast parsnips (v)

Roast Mendip lamb rump

Confit Celeriac (ve)

Salsa verde

red wine jus

Honey glazed, smoked mash, baby carrots, jus

Creamed potato, spring greens, mushroom sauce

Crispy egg, wilted greens, pumpkin seed granola,

Dijonnaise, dauphinoise potoato, spring greens,

New potatoes, wilted greens, salsa verde, dried olive crumbs

8.50

8.95

# **STARTERS**

Chef's homemade soup (v)  Bread and butter	8.00	Ham hock terrine Pickled vegetables, raisins, toasted bread	9.00
Loch Duarte smoked salmon Grated egg, lemon, capers, shallots and dill emulsion	13.50	Beef carpaccio  Pickled veg, shaved parmesan and confit  egg yolk puree	Our chef recommends
Beetroot and Cerney ash goats cheese (v)  Candied walnuts, chardonnay dressing	8.50		
MAINS		CLASSICS	

#### MAINS

Our chef ecommends

22.50

21.50

19.50

17.50

28.00

17.50

The Moonraker burger

17.50

Beef, mature cheddar, smoked streaky bacon, gem lettuce, tomato, gherkin, brioche bun, french fries

Beer battered haddock

18.50

Peas, tartare sauce, lemon, hand cut chips

18.50

Pan seared calves liver

Creamed potato, crispy bacon, wilted greens, roasted tomato,

caramelised onion gravy

### STEAK-

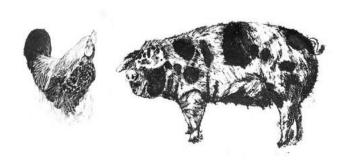
8oz Sirloin steak

28.50

Hand cut chips, mixed salad, roasted tomato

Add a sauce for 1.50

Choice of green peppercorn, blue cheese or red wine jus



## **SIDES**

French fries | Hand cut chips | Mashed potato | Seasonal vegetables | Mixed salad | Dauphinoise potato 4.50

Homemade bread 3.50

SAUCES 2.50 Homemade gravy | Peppercorn sauce