



starters

soup– home made soup of the day
served with fresh buttered bread– see board £4.50

pate– smooth, rich chicken & bacon pate served
with grape chutney, toast & micro herb garnish £4.99

garlic bread with cheddar & mozzarella £3.99

welsh rarebit–with 4 strong cheeses and branstons pickle £4.50

devilled kidneys– served on thick toast with lots of fresh parsley £4.50

whitebait– covered in anchor batter with fresh lemon & home made garlic mayo £4.99

side orders

anchor chips– maris pipers three times cooked in beef dripping
with maldon sea salt & pickling vinegar £2.50

side salad– fresh leaf, red onion, baby plum tomato & parmesan £2.99

chefs specials

chicken breast in bacon– with porcini mushroom sauce and served on cheddar mash with rocket
£12.99

black bean noodles– brocolli and seasonal veg in a hot home made sauce £9.99
(add chicken or beef £4)

lamb dansak– served with rice, naan and mango chutney £12.99

belly pork– marinated in ginger & slow roast for 8 hours,
served with crackling, spring onion mash, savoy cabbage,
chicken gravy & toffee apple sauce £12.99

thai green curry chicken– home made with authentic herbs spices and vegetables, served with
jasmine rice and prawn crackers £12.99

pizza– somerset brie, grapes, rosemary and balsamic jus (served thick or thin base) £10.99

best of british pub grub

sausage & mash– butcher daves sausages on buttery mash with rich gravy, peas & caramelised red
onions £8.99

fish & chips– cod from sustainable sources in anchor batter served with 3 times cooked anchor
chips, steeped mushy peas, tartare sauce & barry normans famous pickled onion £9.99

1/2 roast lemon chicken with rosemary chips–with rocket and garlic mayo £9.99
or peas and chicken gravy £9.99

full english– butcher daves sausage, smoked bacon, fried egg, field mushroom, charles macleod
black pudding, italian plum tomatoes and baked beans and toast £8.99

scampi and chips– 10 pieces of wholetail scampi
with salad leaf, tartare sauce and fresh lemon £8.99
(double your scampi to 20 pieces for £4)

full rack of bbq ribs– meltingly tender, served with chips and coleslaw £11.99

steak and grill

mixed grill– sausage, pork chop, 6oz rump steak, lamb chop, bacon
black pudding, egg, peas, mushroom and chips £19.99
upgrade to a 16oz rump, 12oz rib eye, 10oz sirloin or 8oz fillet £7

gammon steak- served with egg or pineapple, chips and peas £9.99

steaks

all our steaks are from ridings reserve farm
aged on the bone for a minimum of 32 days
then aged again in our kitchen using sous vide methods

12oz rib eye steak £15.99 **10oz sirloin** £15.99 **8oz fillet** £15.99

12oz fillet £20.99 **16oz fillet** £25.99

16oz rump £15.99 **32oz rump** £23.99

with anchor chips, mushroom, oven roast tomatoes and peas
add sauce (stilton, peppercorn, mushroom or garlic butter) £2.99

full english- butcher daves sausage, smoked bacon, fried egg, field mushroom, charles macleod
black pudding, italian plum tomatoes and baked beans and toast £8.99

1/2 roast lemon chicken with rosemary chips-with rocket and garlic mayo £9.99
or peas and chicken gravy £9.99

sloppie jo- 1/2lb steak burger topped with chilli beef and cheese
served in a bun with chips, salad and green sasla on the side £10.99

full rack of bbq ribs- meltingly tender, served with chips and coleslaw £11.99

sweets

selection of home made ice creams- see board

chocolate brownie- served warm
with horlicks ice cream and crushed malteasers £4.99

eton mess- with fresh strawberries and raspberries £4.99

apple crumble- and vanilla custard £4.99

pancake £4.99

with fresh lemon and vanilla sugar
or toffee and kiwi ice cream
or banana rum raisin ice cream and maple syrup

sticky toffee pudding

with brandy butterscotch sauce
and vanilla ice-cream £5.50

lemon cheesecake- with shortbread base and amaretti crumb £5.50

baked tart of the day- with vanilla bean ice cream £4.99

cheeseboard- selection of english cheeses £8.99