

From the kitchen

Chilli & lime tiger prawns, crispy wontons, mango salsa

10.00

spiced venison croquettes, apricot chutney emulsion, chicory 9.50

> Salmon & cod fishcake, tartare sauce, rocket, crispy capers 10.50

Porlock Bay oysters, shallot vinaigrette & lemon

3 - 14.00

6 - 24.00

Mezze Platter

Fried halloumi, roasted vegetables, marinated olives, hummus, caramelised onion flatbread, rocket, balsamic & olive oil

22.00

Homemade curry, fragrant rice, poppadom, mango chutney
18.50

Whole catch of the day, preserved lemon emulsion, sauteed potatoes, rocket & olive salad 21.50

Fish & Chips Eat-in (mushy peas & tartare sauce included) - 17.50 Takeaway - 14.50

Exmoor beef burger, fried onion, bacon & cheese, hand cut chips, coleslaw, truffle burger sauce 20.00

Homemade pie of the day, buttery mashed potato, winter vegetables, gravy 21.00

Halloumi & tenderstem broccoli, salad croutons & pickled red onion 19.00

Wood Fired Pizzas

Margherita pizza Homemade tomato sauce, mozzarella, basil 12.95

Hawaiian pizza Roast ham, pineapple & feta cheese 14.00

Exmoor garlic pizza
Garlic & rocket pesto, mozzarella
12.95

Veggie pizza
Tender stem broccoli, roast peppers, garlic pesto & feta
cheese
14.50

Pulled Pork, BBQ sauce, red onions, Jalapenos 14.00

Sides

Truffle chips, parmesan & chives
7.95
Hand cut chips
5.95
Rocket, cherry tomato & parmesan salad
6.50
Bowl of marinated olives
5.95

Dips

Hot honey mayo
BBQ mayo
Sriracha aioli
Sour cream & chives
2.50 each

A discretionary 10% service charge will be added to tables of 8 or more

Allergens, if you have any dietary requirements including intolerances and allergens, please inform a member of staff before you order.