



## STARTERS

Nibbles | £ 3.00 Each

Valencia fried Almonds | Mixed Olives | Balsamic Onions | Smoked Sun Blush Tomatoes | Confit Tuna Belly |  
Char Grilled Ciabatta

(v) Homemade soup of the day (please see our specials boards for details) | £5.75

Café de Paris bread | £5.25

(V) Thyme Infused Goats Cheese Brulee with Red Onion Relish and Toasted Foccacia | £6.95

Fresh Potted Devon Crab with Spicy Butter and Toasted Ciabatta | £7.25

(GF)(DF) Smoked Chicken Salad with Fresh Mango, Spring Onion and Red Chilli Salsa | £6.95/£13.25

(GF)(V) Cave Aged Wookey Hole Cheddar and Smoked Tomato Tart | £6.995/£13.25

(DF)(GF)(Vegan) A Warm Kale and Sweet Potato Salad with Almonds and Piquillo Peppers | £6.95/£13.25

## SHARING PLATTERS FOR TWO

Mixed fish platter with tuna, smoked mackerel, mussels, crab & a selection of warm breads | £14.50

Mixed charcuterie with mixed salami, chorizo, bresaola & Parma ham with sun blush tomatoes, Onion marmalade & warm breads | £14.50

Baked camembert fondue studded with garlic & rosemary served with onion marmalade, Chilli jam & warm breads | £13.95 (v)

A selection of breads, olives, olive oil & balsamic vinegar | £6.50 (v)  
(We do offer a gluten free bread option)

## MAINS

Homemade pie of the day (please see specials board) served with new potatoes and seasonal vegetables | £11.50

(GF) (Vegan) Mixed Vegetable Paella with Crispy Nuts, Mange Tout and Fine Beans | £11.25

(GF) Char-grilled Venison Steak with Red Wine, Baby Onion, wild Mushrooms, Creamy mash and Buttered Kale | £16.50

Seared Calves Liver with Crispy Bacon, Black Pudding, Creamy Mash, Seasonal Greens and a Red Wine Jus | £14.50

(Vegan) A Warm Salad of Orzo Pasta, Roast Vegetables, Fresh Sage and Dried Apricots | £11.95

(GF) Crispy Confit of Duck Leg with Sweet Potato Mash, Seasonal greens and a Garlic and Green Peppercorn Sauce | £13.75

The Rattlebone burger with skinny fries, crispy onion rings & relish | £11.50 (add Bacon or Cheese for 75p) each

Char-grilled Veggie Burger with Halloumi Served with Skinny Fries and Crispy Onion Rings | £11.25

(GF) Roast Spatchcock Spring Chicken with Garlic, Sea Salt and Thyme with a Fresh Salad and Fries | £13.95

(GF) Pan-fried Seabass Fillet on a Vegetable Paella with Rocket and Crispy Parmaham | £15.25

Homemade Smoked Haddock Fishcakes with Salad and Homemade Tartare Sauce | £12.25

(gf) 28 day aged Aberdeen Angus steaks with roasted tomatoes & field mushrooms & hand cut chips  
10oz rump £22.50 | 8oz rib-eye £26.00

Optional sauces - Green Peppercorn and Garlic | Red Wine and Wild Mushroom | Café De Paris Butter | £1.95

## SIDES

Hand cut chips - £3.50 | Skinny fries £3.00 | Cheesy chips £4 | Beer Battered Onion Rings £3.00

Mixed vegetables £3 | Side salad £2.50 | Mushrooms £3.00