



Homemade

Moroccan Lemonade	£3.75
<i>Lemon juice, mint, orange, sugar, soda</i>	
Homemade Ginger Beer	£3.75
<i>Chef's ginger syrup, lime, sugar, soda</i>	
Somerset Kir Royale	£9.50
<i>Blackcurrant liqueur, crémant, blackberry</i>	
Mells Bellini	£7.50
<i>Rhubarb puree, prosecco</i>	

Draught

Butcombe	4.0%
San Miguel	5.0%
Carlsberg	3.8%
Guinness	4.1%
Ashton Press	4.8%

Sparkling & Wine

Prosecco Favola, Italy	£6.50/£30
Pouilly-Fume, France	£11.00/£43
Goring Blanc de Blancs	£9.50/£11
BBS Rosé, France	£6.25/£25
Provence Rosé, France	£8.75/£25

GARDEN MENU

Spiced carrot soup, wild garlic pesto	£4.00 / £6.50
Asparagus, pea and broad bean salad, parmesan	£7.50 / £15.00
Salt and pepper Brixham squid, harissa mayonnaise, rocket	£9.00 / £18.00
Half pint of prawns, Marie Rose sauce	£5.00 / £10.00
Beef and treacle croquettes, cumin yoghurt, pickled red cabbage	£6.50 / £13.00
Beckford beef burger, cheese, burger sauce, beef dripping butter, pickles, gem, fries	£7.50 / £15.00
Local charcuterie, Westcombe cheddar, house pickles, toast	£7.00 / £14.00
Cider battered haddock and chips, tartare sauce, smashed peas	£7.50 / £15.00
Charred chicken, bacon & avocado bap, chips, salad	£12.00
28-day aged rump steak, grilled artichokes, chimichurri, watercress & shallot salad, chips	£22.00
Roasted cauliflower, British quinoa, hummus, charred spring onions, chilli & coriander pesto	£15.00
Whole grilled lobster, wild garlic butter, fries	£32.50
Side of chilli fried greens	£4.00
Side of fries	£4.00
Side of local mixed salad	£4.00
Lemon posset, poached rhubarb, shortbread	£7.00
Dark chocolate mousse, honeycomb, sour cherry sorbet	£7.00
Scoop of ice cream or sorbet	£2.00

Please let us know if you have any allergens or require information on any ingredients used in our dishes.

A discretionary 12.5% service charge is added to final bills, 100% of which goes to our staff.