

DINNER

TODAY'S SPECIALS

Please ask to see our seasonal specials menu.

TO NIBBLE & SHARE

NOCELLARA OLIVES (v) £2.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.25

GARLIC PIZZETTE with rocket and Parmesan £6.95

STICKY PLATTER Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, tzatziki and seasoned flatbread £17.50

FISHERMAN'S PLATTER Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & pepper squid, smoked mackerel, Devon crab mayonnaise, aioli and toasted rustic bread £13.95

BOX-BAKED CAMEMBERT topped with mixed seeds, with acerola cherry & thyme flavour dip and suprema bocata bread (v) £10.95

MEDITERRANEAN MEZZE Sweet potato falafal, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (v) £12.95

STARTERS

SCALLOPS OF THE DAY £9.95

CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT with crostini £7.95

CRAYFISH & CRAB POT in Devon crab mayonnaise with suprema bocata bread £8.25

ROASTED PORTOBELLO MUSHROOMS in a Stilton sauce with paprika straw potatoes and toasted brioche (v) £6.95

SOUP OF THE DAY with artisan rustic bread and butter £4.95

BURY BLACK PUDDING POTATO CAKE with poached egg, spinach and whisky hollandaise £5.95

DEEP-FRIED SOMERSET BRIE in panko breadcrumbs with apricot & cumin chutney (v) £5.95

SALT & PEPPER SQUID with aioli £5.95

BEETROOT AND PEARL BARLEY ARANCINI with mixed seeds and pea & mint pesto (v) £6.50

HOME-MADE SPICED LAMB KOFTAS with tzatziki coleslaw and chilli jam £6.95

PAN-FRIED TIGER PRAWNS with garlic & parsley butter *or* sweet chilli & ginger sauce £8.95

TUNA CARPACCIO with pickled ginger & soy dressing £7.95

SALADS

STICKY CRISPY DUCK SALAD with mooli, cucumber & carrot ribbons, toasted sesame seeds and a plum, hoisin & sweet chilli sauce £12.95

WHOLE FOOD SALAD with rice, quinoa, edamame beans, pumpkin seeds, baby kale and grapes with a pineapple & ginger dressing (v) £9.95

Add: Chargrilled chicken breast £3.00 | Salmon supreme £4.00 | Goat's curd (v) £2.00 | Grilled halloumi (v) £2.25

ROASTED HERITAGE CARROT SALAD on red pepper & cumin purée with feta, avocado, mixed seeds and a dijon mustard vinaigrette (v) £9.95

Turn over for our main courses, sides and desserts...

MAIN COURSES

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, jus and aioli £12.95

SLOW-COOKED PORK BELLY & SEARED SCALLOPS with pancetta & thyme mashed potato, green beans tossed in apple butter and an English cider & mustard sauce £18.50 | *without scallops* £14.95

WAGYU BURGER with smoked Cheddar, crispy onions, relish, sweet potato fries and aioli £16.95

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | *BBQ pulled pork* £3.50 | *1/2 Lobster tail* £5.95

HOME-MADE BRITISH BEEF BURGER with smoked Cheddar, mustard mayonnaise, relish and fries £12.50

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | *BBQ pulled pork* £3.50 | *1/2 Lobster tail* £5.95

FOUR-BONE ENGLISH RACK OF LAMB with asparagus, chorizo, peas, baby onions, dauphinoise potatoes and jus £20.50

DUCK LEG CONFIT AND WAFFLE with sweet potato fries, seasonal greens, honey roasted pineapple and jus £15.50

BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £12.50

KING PRAWN, CRAB & CHORIZO LINGUINE with white wine, tomatoes, garlic & chilli £13.95

LOBSTER BRIOCHE ROLL with twice-cooked chunky chips and thermidor dip £15.95

BATTERED HALLOUMI in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.95

CHICKEN, HAM & CRÈME FRAÎCHE PIE with mashed potato, seasonal greens, thyme-glazed carrots and jus £14.50

CROXTON MANOR CHEDDAR SOUFFLÉ with celeriac remoulade and a spiced pear & hazelnut salad (v) £10.95

HAND-MADE BEETROOT & TRUFFLE RAVIOLI with julienne beetroot tossed in a white wine sauce (v) £10.95

CARNE PIZZA Chorizo, pepperoni, hand-pulled chicken, Luganega sausage, mozzarella and chilli £13.50

PICCANTE PIZZA Chorizo, pepperoni, jalapeños and mozzarella £12.95

If you prefer a lighter pizza, we can replace the centre with a baby kale & tomato salad.

Add: Jalapeños (v) / Red onion (v) / Pineapple (v) / Flat mushroom (v) / Red peppers (v) / Feta (v) / Bacon / Hand-pulled chicken / Ham £1.50

PAN-FRIED SEABASS FILLETS with mashed potato, green vegetables and a brown shrimp, crab & white wine sauce £17.95

ROASTED SALMON SUPREME with tenderstem broccoli, Romano pepper, Portobello mushrooms, feta and a pineapple & sesame dressing £13.95

CHARGRILLED SWORDFISH STEAK with jerk seasoning, tenderstem broccoli, pineapple salsa, pomegranate seeds and coconut sauce £19.95

9oz 28-DAY-AGED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions and baby kale £21.95

Add: Peppercorn sauce / Béarnaise sauce / Red wine jus £1.50 | *Tiger prawns* £3.95 | *1/2 Lobster tail* £5.95

7oz FILLET STEAK with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and rosemary, tomato & garlic jelly £23.50

Add: Peppercorn sauce / Red wine jus £1.50 | *Tiger prawns* £3.95 | *1/2 Lobster tail* £5.95

SIDES

Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli (v) £3.00 | Twice-cooked chunky chips (v) £3.50

Dauphinoise potatoes (v) £4.00 | Mashed potato (v) £3.00 | Basil & mint baby potatoes (v) £3.00 | Asparagus tips with Parmesan £4.00

Seasonal greens (v) £3.00 | Dressed house salad (v) £3.00

DESSERTS

THE HOUSE SHARER Raspberry crème brûlée, chocolate brownie, lemon tart, strawberries and a vanilla ice cream cookie sandwich (v) £11.50

WARM BELGIAN CHOCOLATE BROWNIE with vanilla ice cream (v) £6.50

STRAWBERRY & MANGO ETON MESS with strawberry coulis (v) £6.50

GLAZED LEMON TART with whipped cream (v) £5.95

BAKED NEW YORK CHEESECAKE with strawberry coulis (v) £6.50

RASPBERRY CRÈME BRÛLÉE with sultana & oat cookies (v) £5.95

STRAWBERRIES AND HONEY RIPPLE FROZEN NATURAL YOGHURT with rhubarb & rose flavour curd (v) (200 calories or less) £4.95

BRAMLEY APPLE & BLACKCURRANT CRUMBLE with custard (v) £5.95

ICE CREAM AND HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from vanilla, caramel, double chocolate and strawberry (v) £4.95

STICKY TOFFEE PUDDING with vanilla ice cream (v) £5.95

MINI DESSERT AND A HOT DRINK Choose from chocolate brownie, raspberry crème brûlée, lemon tart *or* mini apple & blackcurrant crumble (v) £4.95

SELECTION OF BRITISH CHEESES with Fudge's nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £8.50 | *To Share* £15.00

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 8 or more.