



SMALL PLATES & SHARERS

Homemade Sausage Roll	3
Scotch Egg with Chicory & Apple (GF)	6
Chickpea & Red Pepper Hummus with Rosemary & Parsley Flatbread (VE)	6.5
Spiced Star Anise & Tarragon Barley Fritters with a Chili & Tomato Sauce (VE)	6.5
Sticky Asian Chicken Thighs	7.5
Tomato & Buffalo Mozzarella Salad with Shallots, Crispy Capers & Balsamic Vinaigrette (V)(GF)	7
BBQ Rack of Ribs (GF)	8
Nachos, Guacamole, Salsa, Sour-Cream & Chive with Sriracha Cheese Sauce (V)(GF)	9.5
Bread, Olives & Balsamic Dip (V)	5.5

MAIN COURSES

Cannelloni, Borlotti & Butter Bean Salad with Toasted Pine Nuts & Super Seeds (GF)(VE)	10
Pan Fried Fillet of Salmon, Pickled Cucumber, Grilled Chicory, Samphire & Herbed Potatoes (GF)	14.5
Grilled Chicken & Bacon Caesar Salad with Garlic & Herb Croutons & Anchovies (GF)	13.5
Glazed Duck Breast & Turnips with Celeriac Fondant & Celery, Watercress & Cherry Salad (GF)	16.5
Confit Belly of Pork & Fritter with Mustard Mash, Roasted & Blackened Onion with Cider Jus (GF)	15
Thatchers Cider Battered Fish & Chips, Crushed Peas & Tartar Sauce (GF)	13
Bacon & Cheddar Burger, Lettuce, Tomato, Relish & Skin-On Chips	14.5
TC Fried Chicken Burger with Chilli & Lemon Slaw & Skin-On Chips	14
Sweet Potato & Chickpea Burger, Avocado, Red Pepper Relish & Skin-On Chips (VE)(GF)	13.5
8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SMALL PLATES & SHARERS

Homemade Sausage Roll	3
Scotch Egg with Chicory & Apple (GF)	6
Chickpea & Red Pepper Hummus with Rosemary & Parsley Flatbread (VE)	6.5
Spiced Star Anise & Tarragon Barley Fritters with a Chili & Tomato Sauce (VE)	6.5
Sticky Asian Chicken Thighs	7.5
Tomato & Buffalo Mozzarella Salad with Shallots, Crispy Capers & Balsamic Vinaigrette (V)(GF)	7
BBQ Rack of Ribs (GF)	8
Nachos, Guacamole, Salsa, Sour-Cream & Chive with Sriracha Cheese Sauce (V)(GF)	9.5
Bread, Olives & Balsamic Dip (V)	5.5

MAIN COURSES

Cannelloni, Borlotti & Butter Bean Salad with Toasted Pine Nuts & Super Seeds (GF)(VE)	10
Pan Fried Fillet of Salmon, Pickled Cucumber, Grilled Chicory, Samphire & Herbed Potatoes (GF)	14.5
Grilled Chicken & Bacon Caesar Salad with Garlic & Herb Croutons & Anchovies (GF)	13.5
Glazed Duck Breast & Turnips with Celeriac Fondant & Celery, Watercress & Cherry Salad (GF)	16.5
Confit Belly of Pork & Fritter with Mustard Mash, Roasted & Blackened Onion with Cider Jus (GF)	15
Thatchers Cider Battered Fish & Chips, Crushed Peas & Tartar Sauce (GF)	13
Bacon & Cheddar Burger, Lettuce, Tomato, Relish & Skin-On Chips	14.5
TC Fried Chicken Burger with Chilli & Lemon Slaw & Skin-On Chips	14
Sweet Potato & Chickpea Burger, Avocado, Red Pepper Relish & Skin-On Chips (VE)(GF)	13.5
8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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BBQ Rack of Ribs (GF)	8
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SMALL PLATES & SHARERS

Homemade Sausage Roll	3
Scotch Egg with Chicory & Apple (GF)	6
Chickpea & Red Pepper Hummus with Rosemary & Parsley Flatbread (VE)	6.5
Spiced Star Anise & Tarragon Barley Fritters with a Chili & Tomato Sauce (VE)	6.5
Sticky Asian Chicken Thighs	7.5
Tomato & Buffalo Mozzarella Salad with Shallots, Crispy Capers & Balsamic Vinaigrette (V)(GF)	7
BBQ Rack of Ribs (GF)	8
Nachos, Guacamole, Salsa, Sour-Cream & Chive with Sriracha Cheese Sauce (V)(GF)	9.5
Bread, Olives & Balsamic Dip (V)	5.5

MAIN COURSES

Cannelloni, Borlotti & Butter Bean Salad with Toasted Pine Nuts & Super Seeds (GF)(VE)	10
Pan Fried Fillet of Salmon, Pickled Cucumber, Grilled Chicory, Samphire & Herbed Potatoes (GF)	14.5
Grilled Chicken & Bacon Caesar Salad with Garlic & Herb Croutons & Anchovies (GF)	13.5
Glazed Duck Breast & Turnips with Celeriac Fondant & Celery, Watercress & Cherry Salad (GF)	16.5
Confit Belly of Pork & Fritter with Mustard Mash, Roasted & Blackened Onion with Cider Jus (GF)	15
Thatchers Cider Battered Fish & Chips, Crushed Peas & Tartar Sauce (GF)	13
Bacon & Cheddar Burger, Lettuce, Tomato, Relish & Skin-On Chips	14.5
TC Fried Chicken Burger with Chilli & Lemon Slaw & Skin-On Chips	14
Sweet Potato & Chickpea Burger, Avocado, Red Pepper Relish & Skin-On Chips (VE)(GF)	13.5
8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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Tomato & Buffalo Mozzarella Salad with Shallots, Crispy Capers & Balsamic Vinaigrette (V)(GF)	7
BBQ Rack of Ribs (GF)	8
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Bread, Olives & Balsamic Dip (V)	5.5

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8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

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Confit Belly of Pork & Fritter with Mustard Mash, Roasted & Blackened Onion with Cider Jus (GF)	15
Thatchers Cider Battered Fish & Chips, Crushed Peas & Tartar Sauce (GF)	13
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Sweet Potato & Chickpea Burger, Avocado, Red Pepper Relish & Skin-On Chips (VE)(GF)	13.5
8oz Sirloin Steak with Peppercorn Butter, Battered Crispy Onions & Skin-On Fries (GF)	18

SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
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Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
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SIDES

Skin-on Fries (GF) (VE)	4
Dressed Leaf Salad (GF)(VE)	4
Summer Slaw with Whole Grain Mustard (GF)(V)	4

DESSERTS

Peach Cheesecake (GF)(V)	6
Chocolate & Chambord Brownie (GF)(V)(N)	6
Passion Fruit & Mixed Berry Pavlova (GF)(V)(VE option available)	6
Local Four Cheese Board served with Crackers, Pickles & Chutney	10

We pride ourselves on bringing together our growers and customers by supplying fresh, local produce. We love to work with nature and follow the seasonal flow of produce closely, capturing ingredients at their very best whilst ensuring we are as sustainable as possible. We work with Wings Of St. Maws, alongside a selection of Somerset family butchers including Cam Valley Foods and P&K Meats, who are all passionate about providing premium dairy & meats working in harmony with local farms including Arthur David.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise us if you have any dietary requirements.

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