



THE  
WEAVING  
SHED

Rosemary and Sea  
Salt Focaccia, Salted  
Butter (v)  
2.00 per person

“Popcorn” Monkish,  
Roasted Garlic  
3.75

Pork and Black  
Pudding Bonbon,  
Apple Ketchup  
2.00

**Chicken Ballontine,**  
Piccalilli, Pickled  
Mushroom, Toasted  
Sourdough (d, gf\*)  
7.50

**Somerset Goats Cheese,**  
Bromham Beetroot,  
Compressed Pear, Balsamic (v, gf)  
6.00

**Pea and Watercress  
Soup,** Focaccia  
Croutons, Herb Oil (v, gf)  
6.00

**Ruperts Scotch Egg,**  
Red Onion Marmelade,  
Coriander (d)  
7.00

**Citrus Cured Salmon,**  
New Potato, Horseradish,  
Cucumber (gf)  
7.50

**Smoked Finnan Haddock,**  
Creamed Leeks,  
Parmesan, Quails Eggs (gf)  
9.00

**Cotswold Chicken Breast,**  
Potato Fondant, Carrot Etuve, Savoy Cabbage,  
Fine Herbs (d\*, g)  
17.50

**Lamb “Pie”**  
Wild Garlic, Asparagus, Mushrooms, English  
Peas (d\*)  
18.00

**Curry Marinated Roast Cod,**  
Potato Gnocchi, Sugar Snaps, Lemongrass (g)  
18.00

**Beer Battered Haddock and Chips,**  
Crushed Peas, Tartare Sauce, Mixed Leaves (d)  
14.75

**English Pea Risotto,**  
Wye Valley Asparagus, Lemon, Grana (v, gf)  
13.00

**Loch Duart Salmon,**  
Fowey Mussels, Broccoli, Shiitake, Soy Ginger  
and Miso (d)  
17.50

**Broccoli, Carrot and Chestnut Stew,**  
Sage Crumble, Tomato, Crispy Kale (Ve, d, gf\*)  
12.50

FROM THE GRILL

35 day dry-aged Sirloin Steak (226g)  
22.00

35 day dry-aged Ribeye Steak (226g)  
23.00

Aberdeen Angus Chateaubriand (for 2 to share)  
55.00

(All served with slow roasted tomatoes, rocket, triple cooked  
chips and choice of sauce)

**SAUCES: Peppercorn, Hollandaise, Stilton, Red Wine**

SIDES

Chilli and Garlic Tenderstem Broccoli

Triple Cooked Chips

Buttered Spring Cabbage

Skin on Fries, Rosemary Sea Salt

Chestnut Mushrooms, Garlic and herb butter

Mash Potato  
all 3.75