



Dinner Menu Served Friday & Saturday Evenings From 5pm

Starters

Spring Green Minestrone Soup with Crusty Bread & Butter v £5

Sauteed Mixed Mushrooms & Roast Cherry Tomatoes on Toasted Rye Bread with Basil Oil v £6

1709 Smokies. *Smoked Haddock in a Rich Wookey Hole Cheddar cheese and Pea Sauce Topped with Mashed Potato* £7

Chicken Liver & Sherry Pate Served on Garlic & Thyme Crostini with Claire's Old Fashioned Plum Chutney £5

Camembert to Share- With Roast Garlic & Thyme Served with Claire's Spicy Tomato Chutney & Rustic bread £14

Mains

Grilled Sirloin Steak Brushed with Thyme Butter, served with Half Roast Garlic Bulb Sauteed New Potatoes and Buttered Green Beans £18

Pan Seared Lamb Rump with Cranberry and Orange Glaze Dauphinoise Potatoes and Buttered Green Beans £19.

Roast Butternut Squash filled with, Spinach, Roast Squash, Quinoa and Feta with a rich Tomato Sauce and Seasonal greens £14.

Charred Tuna Steak with Provençal Vegetables, Herb Dressing and Aioli £16

Sprig Bone Chicken Breast Served on a Shallot, White Wine, New Potatoes, and Lentil Cassoulet Topped with Crispy Streaky Bacon £12

Desserts

Smith & Moore Speciality Sticky Toffee Pudding Served with Vanilla Pod Ice-cream £5

Dark Chocolate Cheesecake Served with Mint Anglaise £5

A trio of cheese from our Deli Counter Served with Breads & Claire's Chutney
£7 for one £12 Platter to Share

Classic Crème Brulee Served with Poached Plum in Spiced Wine £4.75