

Restaurant Menu

Starters

Trio of Fish- Smoked Salmon with Avocado, Salt & Pepper Squid with Lemon Mayo and King Prawns in Garlic & Chilli Sauce £5.95

Moules Marineres – Mussels with a White Wine, Parsley, Cream & Garlic Sauce with Toasted Bread £7.95

Exmoor Blue Cheese, apple and walnuts, with a sweet Balsamic dressing £5.25

Homemade Chicken Liver Pate served with Homemade Green Tomato Chutney and Artisan Bread £5.25

Seasonal Soup of the Day, served with a Warmed Rustic Bread Roll £4.95

Mains

Foggy's Pork Tenderloin in our Secret Five Spice Sauce with a Butter & Cream Mash £12.95

Grilled Sea Bass with Chorizo, Cherry Tomatoes & Peppers £13.95

Chicken Breast Coated in Panko Breadcrumbs and Served with Rice, Katsu Curry Sauce and Chopped Sweet Chilli Peppers £12.95

Thai Style Salmon served Wild Rice and Pea Shoots £13.95

Diced Beef Slowly Cooked in Red Wine with Button Mushrooms £12.95

Served with Potatoes & Seasonal Vegetables

Vegetarian

Four Cheese Risotto with Mushrooms and Parmesan Shavings £10.95

Tagliatelle with Melting Brie, Camembert, Cherry Tomatoes and Basil £10.95

Steaks

Griffiths 8oz Rib-Eye Steak £16.95

Griffiths 8oz Sirloin Steak £15.95

Griffiths 8oz Rump Steak £14.95

Served with Chunky Chips, Beer Battered Onion Rings, Rocket and a Peppered Tomato

Perfect with a Blue Cheese or Pepper Sauce £2.00

Side Dishes

Chunky Chips £2.95

Side Salad £3.95

Onion Rings £3.95

Our food is freshly prepared, so please allow some time for dishes, they're worth the wait!!

Desserts

Homemade Berry & Marzipan Bread (Brioche) and Butter Pudding with Cream £5.95

Homemade Chocolate, Raspberry and Almond Brownie served with Homemade Raspberry and Chocolate Chip Ice Cream £5.95

Deconstructed Trifle – Homemade Chocolate Coated Sponge, Raspberry Vodka Cream and Raspberry Vodka Infused Fruits £5.95

A Hot Caramelised Apple Tart Tatin with Homemade Vanilla Ice-Cream £5.95

A Selection of Somerset Cheese with Homemade Chutney and Cheese Biscuits £6.45

Various Homemade Ice-Creams £3.95