



# MAIN MENU

Room service and SQW delivery 12pm till 8.45pm Monday to Saturday

## SANDWICHES *(gf on request)*

*All served with green salad and vegetable crisps (add fries for £3.5)*

Somerset brie, ale chutney(v) £9

Roast turkey, pigs in blankets, sauerkraut, cranberry sauce £9

Smoked salmon, cream cheese and chive, rocket, £9

## BURGERS - Served with fries

Dry aged Angus beef burger, chorizo, cranberry sriracha, Monterey Jack, fries £17

Spicy bean burger, salsa, guacamole, fries (v) £16

## SIDES

Fries £4.5

Roasted Parsnips and sage £5

Duck Fat roasties £5

Pigs in Blankets, maple, smoked sea salt £5

## STARTERS

Muscovado cured mackerel, pickled aubergine, harissa dressing (GF) £8.5

Tomato, vegetable and red lentil soup, soy buttermilk, focaccia (ve) (GF upon request) £7.5

Duck Liver pate, pickles, ale chutney, focaccia £9

Roasted squash pannacotta, crispy artichoke vignerola (v) £8.5

## MAINS

Turkey, sage and onion parcel, pumpkin and rosemary puree, duck fat roasties, pigs, Bristol cream gravy (GF) £22

Maple glazed bacon, apple and prune relish, bittersweet port sauce (GF) £20

Fillet of hake wrapped in nori, herb risotto cake, sauce vierge £20

Sweet potato, date and walnut roast, herb roasties, crispy kale, red wine jus (ve) £19

Dry aged steak, 100z Ribeye, café de Paris butter, red cabbage, fries £34

## DESSERTS

Sicilian lemon tart, poached berry mess £8.5

Sticky figgy pudding, vanilla ice cream, clove toffee £9

White and dark chocolate tiramisu, morello cherry compote £9

Anise and pine poached pear, mango sorbet (ve) (GF) £8.5

*Allergen information is available – a 12% service will be added to your bill. Subject to seasonal change*