Menu

To Start

Soup of the day served with a hunk of bread and Somerset butter 5.00 (v)(GF)

Potted Somerset ham with soused vegetables and toasted sourdough bread 6.50

Beetroot and goat's cheese arancini with pureed butternut squash and pea shoots 7.00(v)

Smoked salmon, confit fennel and clementine salad with a lemon and dill crème fraîche 7.00

Our own homemade rosemary and olive oil focaccia bread and mixed olives with balsamic and olive oil 6.00 (v)

Main courses

Beer battered Haddock fillet with homemade mushy peas, fat chips and 'chip shop' curry sauce 13.50

Rustic Beef lasagne on top of a Pomodoro and basil sauce and garlic bread and salad garnish 11.50

Homemade suet pastry pie of the day with chips/mash and seasonal veg 13.00

Japanese panko chicken Katsu curry with coconut rice and bok choi 13.00

Sweet potato, spinach and goat's cheese filo tart with a red pepper coulis and roasted rosemary potatoes 13.50(v)

10 oz Rump steak with fat chips, portabella mushroom and a roasted plum tomato 18.50 (GF)

Spiced Oriental style miso bean burger and wilted bok choi with a Thai green mayonnaise 12.50 (v)

Fire cracker chicken burger with a hot sauce mayo 12.50 (medium heat) 🌶️

8oz cross keys burger with smoked apple wood cheddar and a sundried tomato relish 13.00

(All burgers come with skinny fries and a basil aioli)

Bruschetta of home-cured brisket pastrami with soused vegetables, charred onions, roasted sweet potato and a dijonaise sauce on toasted sourdough bread 14.00

Desserts – 6.00

Pear tarte tatin with vanilla ice cream

Tutti fruity knickerbocker glory with popping candy and coconut ice

Dark chocolate croissant bread and butter pudding with vanilla ice-cream

Lemon and raisin drizzle cake with a St Clements custard

West Country Cheeseboard served on a slate - 8.00

Wedmore Cheddar, Somerset Brie and Stilton

Served with tomato chutney, grapes, celery and crackers

We support local suppliers and farmers. The ingredients on this menu are sourced locally to ensure food is fresh and of a good quality.

We are happy to cater for special dietary requirements.

Please ask if you have any food allergies or need to know the exact content of our dishes