The Kiln

Baked camembert, pine nuts, rosemary & honey £13 V Nocellara olives £5 VE GF | Warm homemade Focaccia £5 V

STARTERS

Soup of the day, house focaccia bread £7 V
Beetroot & grilled goat cheese, chestnuts £8 V
Carpaccio, Grana Padano, rocket £13 GF
Porcini mushroom arancini, truffle aioli £9 V
Scallops, pureed cauliflower, crispy bacon £13 GF
Avocado & sun dried tomato bruschetta £7 V

SALADS

Classic Caesar, gem lettuce, focaccia croutons, bacon, Grana Padano £13 Superfood salad, kale, broccoli, beetroot, blueberries, walnuts £13 VE Vietnamese beef noodle salad, soy & chilli dressing £15 GF Add: grilled chicken GF £4 / king prawns GF £5 / halloumi fries V £4

MAINS

Beer Battered Fish & Chips £18

Duck breast, kale, orange pan sauce £26 GF

Somerset Cider Pork Belly, mash, broccoli, kale & cider jus £19 GF

Moroccan spiced chicken, couscous & tzatziki £17

Sea Bass, dauphinoise, asparagus, bureau blanc £18

Beef & ale pie, mash potato, steamed greens £16

Vermicelli, white wine sauce, tomato, shallots £14

GRILL

Steaks are served with grilled onion, watercress and sauce of your choice
Sirloin 8oz £28 GF Ribeye 8oz £27 GF
Hollandaise GF | Peppercorn GF | Red wine jus GF

Classic Beef Burger £18
Rocky "there is no tomorrow" £25
Lemon & Herb Chicken Club £18

SIDES

£5 each: | Herbed fries | Cajun sweet potato fries | | Sea salt thick cut chips | Dauphinoise potato | Tomato salad, balsamic GF | | Creamy mash potato GF | Tenderstem broccoli, soy & chilli | | Beetroot & goat cheese |

V Vegetarian | VE Vegan | GF Gluten-free

We strive to source all our fish and seafood from sustainable sources including line caught, MSC certified and responsibly farmed produce.

If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes and itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 10% will be added. All prices inclusive of VAT.