

Lunch Menu

Tuesday to Saturday - 12 noon to 2.30pm

SCOTT'S
RESTAURANT

Small plates to nibble, for a starter or to share

Mini chorizo (g)

in a honey glaze
5.25

Potato skins (v*)

cheese & bacon, chive sour cream
4.95

Almond crusted goats cheese (v)

beetroot, watercress and basil dressing
5.25

Feta Salad (v,g*)

cucumber, olives, cherry tomato, red onion,
rocket and basil dressing
4.75

Marinated olives (v,g,d)

green and black
4.25

Pork belly bites (g)

bourbon glaze
4.95

Southern fried chicken strips

spicy BBQ dip
4.95

Blue cheese salad (v,g)

chicory, poached pear and walnuts
4.75

Meatballs (g)

spicy tomato sauce
4.95

Tempura king prawns

sweet chilli sauce
5.75

Mini crab cakes

red pepper sauce, mooli salad
5.75

Smoked salmon salad (g)

new potatoes, green beans and dill
crème fraiche
5.75

Any 3 £13 or 5 for £21

Appetisers

Soup of the day (v,g*)

bread and butter

£4.95

Smoked haddock fishcake

pickled cucumber, tartar sauce and mixed leaves

£6.75

Chicken liver pâté (g*)

red onion relish and granary toast

£5.95

Sandwiches & burgers

served on white or granary bread,
toasted or not

Spicy bean burger (v,g*)

sweetcorn relish, tomato, lettuce and hand cut chips

£8.95

Pulled pork & stuffing (g*)

£6.95

Beef burger (g*)

tomato, gem lettuce, pickle, mayo and hand cut chips

£8.95

Rump steak, red onions and salad (g*)

£7.95

Club – chicken, bacon, tomato (g*) and lettuce with mayonnaise

£6.95

Tuna and sweetcorn (g*)

£5.95

Old Nic cheddar cheese

£5.95

& plum & apple chutney (v,g*)

Bacon sarnie (g*)

£4.50

Chip cob (g*)

£2.95

- With a few chips on the side

£1.50

- Bowl of hand cut chips

£2.45

Main Course

small/large

Rump steak (g)

field mushroom, tomato, hand cut chips and
peppercorn sauce

£9.95/£16.95

Breakfast brunch (g*)

pork sausages, bacon, fried egg, field mushroom
beans, black pudding and hand cut chips

£7.95/£11.95

Herb roast chicken (g)

green beans, gratin potato and mushroom sauce

£8.95/£11.95

Gammon steak (g)

fried egg, tomato, field mushroom and hand cut chips

£8.95/£12.95

Cod and chips (g*)

beer battered cod, hand cut chips, mushy peas

£8.95/£12.95

Fish of the day (g*)

£8.95/£13.95

Potato gnocchi (v,g*)

mozzarella, tomato and basil sauce

£6.95/£10.95

Fillet of seabass (g)

fennel, new potatoes, fine green beans with
a tomato, caper and herb dressing

£8.95/£13.95

On the side

Hand cut chips (v,g)

£2.75

Gratin potato (v,g)

£2.95

Field mushrooms (v,g)

£2.95

Broccoli, peas & carrots (v,g)

£2.95

Bread and butter (v,g*)

£2.25

Red onion, pine nut and (v,g,n)

£2.95

parmesan salad

Mushroom sauce (v,g)

£1.95

Blue cheese sauce (v,g)

£1.95

(v) vegetarian (g) gluten free (g*) gluten free, if you ask (n) I contain nuts (d) I'm dairy free

Please do not hesitate to discuss your dietary requirements or any allergen concerns

Dinner Menu

Tuesday to Saturday – 6pm to 9pm

SCOTT'S
RESTAURANT

Small plates to nibble, for a starter or to share

Mini chorizo (g)

in a honey glaze
5.25

Potato skins (v*)

cheese & bacon, chive sour cream
4.95

Almond crusted goats cheese (v)

beetroot, watercress and basil dressing
5.25

Feta Salad (v,g*)

cucumber, olives, cherry tomato, red onion,
rocket and basil dressing
4.75

Marinated olives (v,g,d)

green and black
4.25

Pork belly bites (g)

bourbon glaze
4.95

Southern fried chicken strips

spicy BBQ dip
4.95

Blue cheese salad (v,g)

chicory, poached pear and walnuts
4.75

Meatballs (g)

spicy tomato sauce
4.95

Tempura king prawns

sweet chilli sauce
5.75

Mini crab cakes

red pepper sauce, mooli salad
5.75

Smoked salmon salad (g)

new potatoes, green beans and dill
crème fraiche
5.75

Any 3 for £13 or 5 for £21

Appetisers

Soup of the day (v,g*)

bread and butter

£4.95

Smoked haddock fishcake

pickled cucumber, tartar sauce and mixed leaves

£6.75

Chicken liver pate (g*)

spiced plum chutney and granary toast

£5.50

From The Grill

All our steaks are dry hung for 28 days for taste and tenderness –

All steaks are served with grilled tomato, field mushroom, watercress and hand cut chips

Rib eye 10oz (g)

both flavourful and tender with marbling of fat

£19.75

Sirloin 8oz (g)

delicate flavour with a firmer texture

£17.95

Rump 10oz (g)

firm texture and rich in flavour

£16.95

Fillet 8oz (g)

the most tender of the steaks

£24.95

Gammon steak 10oz (g)

thick cut leg of pork

£12.95

Chicken breast 8oz (g)

chicken breast with skin on and bone in

£12.95

Mixed grill (g)

lamb chop, rump steak, gammon steak and pork sausage

£19.95

Spicy bean burger (v,g*)

sweetcorn relish, tomato, lettuce and chips

£8.95

Beef burger (g*)

tomato, gem lettuce, pickle, mayo and chips

£9.95

Main Course

Potato gnocchi (v,g*)

mozzarella, tomato and basil sauce

£10.75

Somerset brie & chutney tart (v)

new potatoes, watercress and a balsamic glaze

£11.95

Slow cooked pork belly (g)

creamed cabbage and bacon, gratin potato
caramelised apple and grain mustard sauce

£14.75

Fillet steak (g)

gratin potato, fine green beans and mushroom sauce

£24.95

Meat special of the day (g*)

£14.95

Fillet of seabass (g)

fennel, new potatoes, green beans and a tomato, caper
and herb dressing

£13.95

Fish of the day (g*)

£14.50

Cod and chips (g*)

beer battered cod, hand cut chips, mushy peas

£12.95

On the side

Hand cut chips (v,g)

£2.75

Gratin potato (v,g)

£2.95

Field mushrooms (v,g)

£2.95

Broccoli, peas & carrots (v,g)

£2.95

Bread and butter (v,g*)

£2.25

Red onion, pine nut and (v,g,n)

£2.95

parmesan salad

Mushroom sauce (v,g)

£1.95

Blue cheese sauce (v,g)

£1.95

Peppercorn sauce

£1.50

(v) vegetarian (g) gluten free (g* or v*) veggie/gluten free, if you ask (n) I contain nuts (d) I'm dairy free

Please do not hesitate to discuss your dietary requirements or any allergen concerns