



Aperitif

Garden G&T
Monkey 47, cucumber, cornflowers
 Bloody Mary
Black Cow Vodka, spiced tomato
 Somerset Kir Royale
Blackcurrant liqueur, crémant, blackberry

Draught

Butcombe Original	4.0%
Lord Poulett Ale	4.2%
Carlsberg	3.8%
Estrella	4.6%
Guinness	4.1%
Thatchers Gold	4.8%
Cornish Orchards	4.5%

Soft

Luscombe
 Elderflower bubbly / Cloudy
 lemonade / Hot ginger / Rhubarb
 crush / Raspberry crush

Orchard Pig
 Apple Tingler

GARDEN MENU

Roast tomato soup, parmesan croutons	£4.00 / £6.50
Half/pint of prawns, Marie Rose sauce	£6.50 / £11.50
Chicken Ceaser salad, gem lettuce, parmesan, marinated anchovies	£6.50 / £13.00
Monkfish scampi, wild garlic mayonnaise	£6.50 / £11.00
Asparagus, Jersey royals, wild garlic butter	£7.25 / £15.50
British charcuterie, Cornish gouda, pickled melon, radish	£8.00 / £16.00
Cider battered haddock, chips, tartare sauce, crushed peas	£7.50 / £15.00
Celeriac hummus, spiced cauliflower, toasted almonds, cumin, lemon dressing	£14.50
Beckford Burger, cheese, burger sauce, pickles, chips	£15.00
Barret Bros rump steak, peppercorn sauce, chips	£20.00
Whole grilled lobster, wild garlic butter, fries	£32.50
Side of chips	£4.00
Spring peas	£4.00
Side of Hinton leaves	£4.00
Skillet chocolate chip cookie, vanilla ice cream	£7.00
Lemon Posset, Cheddar strawberries, shortbread	£7.00
South-west cheese board, chutney, biscuits	£10.00
Scoop or ice cream or sorbet	£2.00

Please let us know if you have any allergens or require information on any ingredients used in our dishes.

A discretionary 12.5% service charge is added to final bills, 100% of which goes to our staff.