Menu

Starters

Creamy garlic mushrooms served with garlic bread 6.00

Filo wrapped Somerset brie covered in honey, topped with roasted hazelnuts 6.75

Devilled lambs kidneys served on sourdough 7.00

Duck pâté with sourdough toast and mixed leaves 6.00

1/2 pint of whitebait served with home-made tartar sauce, mixed leaves 6.00

3 pan seared crevettes in garlic butter served with mixed leaves 6.50

Mains

Twice cooked belly pork, smoked applewood mash served with creamy wholegrain mustard and honey sauce 16.00

10oz rump steak served with grilled tomato, mushrooms, hand cut chips and onion rings 16.00

Balsons old English bangers and smoked applewood mash potato served with onion gravy and vegetables 12.00

Spinach, ricotta tortellini served in a tomato and basil sauce with mixed leaves **(V)** 10.00

Chicken tikka masala curry served with boiled rice, poppadom and naan bread 12.00

Balsons ham, free range eggs, hand cut chips served with salad 10.00

8oz pork apple burger in a brioche bun topped with onion ring, served with French fries and salad 13.00

Homemade salmon and dill fish cakes with lemon mayo, French fries and salad 12.00

Filo wrapped Somerset brie coated in honey and roasted hazelnuts served with salad 13.00

5 pan seared scallops in a garlic butter with smokey bacon lardons, sourdough and salad 15.00

Steak and kidney suet pudding served with smoked applewood mash potato, and vegetables 12.00

Beer battered fish of the day served with hand cut chips and crushed mushy peas 13.00