

k Room SERIE

WHITE WINE

Writer's Block
Chenin Blanc, South Africa
 A dry Chenin Blanc that delivers a medley of ripe fruits, pear, peach and honeydew melon with zesty, citrus finish.
 175ml **6.75** 250ml **9** Bottle **27**

Albret El Alba VE
Chardonnay, Spain
 Ripe tropical fruit, fresh acidity and subtle toasty spice from barrel fermentation.
 175ml **10** 250ml **13.50** Bottle **40**

Te Aka
Sauvignon Blanc, New Zealand
 Apple green hue with aromas of guava and melon interlaced with tomato leaf and nettle greens.
 175ml **9.50** 250ml **12.75** Bottle **38**

Monterey Bay Chardonnay V
Chardonnay, USA
 A fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish.
 175ml **8** 250ml **10.75** Bottle **32**

Primi Soli
Pinot Grigio, Italy
 Dry, crisp and fruity with a wonderful hint of lemon.
 175ml **7** 250ml **9.50** Bottle **28**

Carlos Serres V
Rioja, Spain
 Crisp apple and pineapple with subtle floral notes and refreshing acidity.
 175ml **8** 250ml **10.75** Bottle **32**

RED WINE

Primi Soli
Merlot, Italy
 Rich blackberry and damson deliver a smooth, fruity palate.
 175ml **7** 250ml **9.50** Bottle **28**

Maestro Puglia IGT
Primitivo, Italy
 Full and round with soft sweet tannins, hints of fruit compote.
 175ml **9** 250ml **12** Bottle **36**

Cramele Recas VE
Pinot Noir, Romania
 Ripe black cherry and raspberry with hints of cinnamon and sweet spice.
 175ml **8.50** 250ml **11.50** Bottle **34**

Overland
Shiraz, Australia
 Full bodied and smooth, with ripe dark berry flavours and a hint of pepper.
 175ml **6.75** 250ml **9** Bottle **27**

Recantos de Lisboa VE
Red blend, Portugal
 Smooth and balanced with vibrant red fruit flavours and a rounded finish.
 175ml **8.50** 250ml **10.75** Bottle **32**

Carlos Serres VE
Rioja, Spain
 Cherry red with ripe fruit, liquorice and subtle oak character.
 175ml **8.50** 250ml **11.50** Bottle **34**

La Grupa VE
Malbec, Argentina
 Juicy cherry and plum flavours with sweet spice and a warming finish.
 175ml **8.50** 250ml **11.50** Bottle **34**

La Grand Comtadine VE
Côtes du Rhône, France
 Rich red fruit flavours with dark fruits, spice and soft tannins
 175ml **10** 250ml **13.50** Bottle **40**

ROSÉ WINE

Primi Soli
Pinot Grigio Rosé, Italy
 Soft and refreshing with juicy summer berry fruit flavours.
 175ml **7** 250ml **9.50** Bottle **28**

Charlie Zin
White Zinfandel Rosé, USA
 Refreshing rosé with vibrant red fruit and delicate spicy notes.
 175ml **6.75** 250ml **9** Bottle **27**

L'Oasis
Provence Rosé, France
 Elegant floral aromas with ripe apricot and rounded, fruity flavours.
 175ml **10** 250ml **13.5** Bottle **40**

SPARKLING

Acquerello VE
Prosecco DOC, Italy
 Light, sparkling Prosecco with fresh pear, apple and citrus flavours. *Also available as Rosé.*
 125ml **7.25** Bottle **38**

Silver Reign Brut VE
Brut, England
 Elegant sparkling wine with citrus, pear, apricot and delicate floral notes.
 Bottle **46**

Laurent-Perrier La Cuvée VE
Champagne, France
 Fresh sparkling wine with pear, apricot, citrus and floral aromas.
 125ml **15** Bottle **90**

125ml glasses of wine available on request.

The Da BRAS

CELEBRATING 65 YEARS

As we celebrate our 65th year of family ownership, look out for the 65 logo to spot our special throwback dishes.



LEAVES

- All salad dishes **15**
- Crisp tortilla Caesar salad**
gem lettuce, streaky bacon, anchovies, croutons, free range boiled egg, Caesar dressing, Parmesan shavings
- Apricot & cherry salad**
goat's cheese, pistachio & tahini dressing
- Add hot honey halloumi **4**
Chicken breast or poached salmon **6.5**

CHILDREN'S

Suitable for Children under the age of 12.

STARTERS

Any starter **6**

- Tomato soup**
bread roll
- Chicken dippers**
BBQ sauce
- Vegetable sticks**
hummus

MAINS

Any main **10**

- Beef burger**
chunky chips
- Margherita pizza**
- Penne pasta**
creamy tomato sauce
- Mini fish & chunky chips**
battered haddock fingers
garden peas
- Bangers & mash**
pork sausage or
vegetarian sausage
creamy mashed potato, gravy

DESSERTS

Any dessert **6**

- Chocolate brownie**
vanilla ice cream
- Fresh fruit salad**
- Waffles & fresh fruit**
maple syrup
- Selection of ice creams**

NIBBLES

- Olives V 4.5**
Focaccia V 4.5
Focaccia & olives V 8



SMALL PLATES

- Corn ribs**
mixed pea salsa,
cumin burnt lime
9.5
- Beetroot textures**
whipped goat's cheese,
toasted walnuts
9.5
- Cauliflower popcorn**
hot honey & mustard
mayonnaise
9.5
- Beef nachos**
BBQ brisket, jalapeño, sour
cream, chives
11
- Butternut squash soup**
pumpkin ravioli, curried oil
9
- Sticky BBQ chicken wings**
fresh spring onion garnish
9.5
- Cured beetroot salmon**
fennel, apple & lemon salad,
rye bread
10.5
- King prawn cocktail**
lettuce, Marie Rose sauce
11.5
- Jerk chicken lollipop**
rice & peas croquette, mango
& jalapeño salad
10
- Chicken tikka shashlik**
flatbread, mint yoghurt,
coriander oil, kachumber salad
11.5

CLASSICS

- Duck breast**
duck leg croquette, heritage
carrot, plum jus
27
- Chicken Kiev inside out**
chicken breast, garlic &
Parmesan butter, dressed mixed
greens, skin on fries
25
- Roast chicken breast**
dauphinoise potatoes, seasonal
greens, crispy kale,
red wine jus
19.5
- Beef fillet**
chicken liver & mushroom pâté,
leek & asparagus,
red wine jus
34
- Hot honey & soy
glazed salmon**
flatbread, ricotta, tenderstem,
pickled radish
26
- Beef bourguignon pie**
creamed leek potato,
shallot, red wine jus,
roasted carrot & parsnips
20
- Battered chicken
breast burger**
toasted brioche bun, sriracha
mayonnaise, blue cheese,
skin on fries
19.5

GRILLS

- Tuna steak**
roasted vine tomatoes, olives,
confit shallot, balsamic pearls,
poached duck egg
26.5
- 8oz sirloin steak**
traditional garnish, skin on fries,
onion rings,
peppercorn sauce
34
- Gourmet Wagyu beef burger**
toasted brioche bun, bacon jam,
Monterey Jack cheese, gherkin,
beef tomato, skin on fries
20

VEGETARIAN

All vegetarian dishes **19**

- Roasted butternut
squash fondant**
leek & seed crumble,
root vegetables,
tomato & basil sauce
- Chickpea & beetroot burger**
brioche bun, chipotle
mayonnaise, avocado,
spiced potato wedges
- Lime & coconut curry**
sweet potato, spinach, butternut
squash, basmati rice, fried okra
- Add chicken breast or
poached salmon **6.5**

SIDES

- Dirty fries**, jalapeños, bacon, cheese, spring onion **8**
- Sweet potato fries 5.5**
- Skin on fries 5.5**
- Slaw**, fennel, cabbage, carrot, red onion **4.5**
- Asparagus & tenderstem 5**
- Panko onion rings 5.5**

DESSERTS

All desserts are **9.5** each

- Strawberry &
pistachio roulade**
white chocolate mousse,
mixed berry gel
- Coffee & chestnut
cheesecake**
Kahlua sauce
- Dark chocolate &
hazelnut tart**
raspberry sorbet
- Warm dark chocolate
fondant**
white chocolate sauce
- Peach melba**
poached peach, vanilla ice
cream, raspberry coulis
- Orange brioche
& butter pudding**
chocolate custard
- Sticky toffee pudding**
caramel sauce, salted
caramel ice cream
- Fresh fruit platter**
mint syrup
- Tonka bean
creme caramel**
sea salt pecans

CHEESE

Served with Peter's Yard sourdough biscuits, grapes & chutney
selection of cheeses **14** | one cheese **8.95**

- Fowler's Sage Derby**
features a mellow sage flavour and a sweet, strong taste
- Wookey Hole**
matured 200 feet underground in the Wookey Hole Caves,
where the unique conditions infuse this cheese with earthy,
nutty flavours
- Smokey Duke Cornish Brie**
a mellow and smooth creamy brie gently smoked over oak
wood
- Sparkenhoe Red Leicester**
an initial sweet acidic, yet smooth taste moves into a
wholesome nutty flavour, developing into a savoury and
milky taste
- Colston Bassett**
blue cheese with a creamy colour and blue veins
throughout, smooth texture and mellow flavour without the
typical acidic taste of other Stiltons

SCAN ME



Scan for allergy
& nutritional
information

Please always inform your server
of any allergies or intolerances
before placing your order. Not all
ingredients are listed on the menu
and we cannot guarantee the
total absence of allergens.