

# **Restaurant Menu**

## **Starters**

Hazelnut Crusted Goats Cheese with Balsamic Onions and Rocket £5.50

Moules Marineres – Mussels with a White Wine, Parsley, Cream & Garlic Sauce with Toasted Bread £7.95

Smoked Mackerel served with Beetroot Puree and Horseradish Ice Cream £5.95

Cured Italian Meats with Parmesan Shavings and Fiery Pesto £4.95

Seasonal Soup of the Day, served with a Warmed Rustic Bread Roll £4.95

## **Mains**

Foggy's Pork Tenderloin in our Secret Five Spice Sauce with a Butter & Cream Mash £12.95

Salmon Fillet Cooked in a Water Bath served with Chilli & Garlic Sauce, Wild Rice and Courgettes cooked in garlic butter £13.95

Pieces of Chicken Breast, Chorizo Sausage and Butter Beans, Cooked in White Wine, Tomato and Paprika with Wild Rice £12.95

Grilled Sea Bass Served on a Bed of Spinach with a Mediterranean Sauce £13.95

Served with Potatoes & Seasonal Vegetables

## **Vegetarian**

Four Cheese Risotto with Mushrooms and Parmesan Shavings £9.95

Tagliatelle with Melting Brie, Camembert, Cherry Tomatoes and Basil £10.95

## **Steaks**

Griffiths 8oz Rib-Eye Steak £16.95

Griffiths 8oz Sirloin Steak £15.95

Griffiths 8oz Rump Steak £14.95

Served with Chunky Chips, Beer Battered Onion Rings, Rocket and a Peppered Vine Tomato

Perfect with a Blue Cheese Sauce or Pepper Sauce £2.00

## **Side Dishes**

Chunky Chips £2.95

Side Salad £3.50

Onion Rings £2.95

Our food is freshly prepared, so please allow sometime for dishes, they're worth the wait!!

## **Desserts**

Dark Chocolate Mousse with Salted Caramel Ice-Cream, Chicory Sauce & Butterkist Popcorn £5.95

Deconstructed Trifle- Homemade Chocolate Coated Sponge, Raspberry Vodka Cream and Raspberry Vodka Infused Fruits £5.95

Lemon Tart au Citron with Fresh Fruits and Fruit Coulis £5.95

A Hot Caramelised Apple Tart Tatin with Homemade Vanilla Ice-Cream £5.95

A Selection of Somerset Cheese with Homemade Chutney and Cheese Biscuits £6.45

Various Homemade Ice-Creams £3.95