

Curried Vegetable Soup £6

Mushroom Croquettes, Jospered Butternut Squash, Dill Mayonnaise, Toasted Seeds £8 (v)

Jospered Chicken Caesar Salad, Parmesan Reggiano Shavings, Croutons £8.50 / £16

Goats Cheese Mousse, Beetroot Puree, Pickled Beetroot, Candied Walnuts, Celery, Crostini £9 (v)

Home Cured Hot Smoked Salmon, Pickled Cucumber & Mooli, Dill, Horseradish Crème Fraîche £8.50 / £16

Crab Bruschetta, Marie Rose Sauce, Cherry Tomatoes £9.50

Chicken and Tarragon Terrine, Bacon and Shallot Dressing, Black Pudding Crumb, Jospered Ciabatta £9

LITE BITES

Rump Steak Burger, Crumbled Stilton & Red Onion Marmalade, Hand Cut Chips £15

Harissa Chicken Burger, Coriander Sour Cream, Tomato Chutney, Hand Cut Chips £15

Salmon Fishcakes, Leek & Tarragon Cream Sauce, Hand Cut Chips, Dressed Mixed Leaves £17

Beer Battered Haddock & Hand Cut Chips, Mushy Peas & Tartar Sauce £17

Jospered Local Ham, Free Range Eggs & Hand Cut Chips £13

Hot Smoked Salmon, Horseradish Crème Fraîche & Roquette Ciabatta, Hand Cut Chips £13

Ham & Montgomery Cheddar Toastie, Homemade Coleslaw, Hand Cut Chips £13

A BIT MORE

*Jospered Local 28 Day Aged Ribeye Steak, Baby Onions, Button Mushrooms, Cherry Vine Tomatoes, Peppercorn Sauce £24.50

Pan Fried Fillet of Plaice, Parmentier Potato, Garlic Green Beans, Gremolata Dressing, Almonds £21

Jospered Free Range Chicken Breast, New Potato, Savoy Cabbage, Butternut Squash & Parsley Broth £19

Confit of Aromatic Duck Leg, Crushed New Potatoes, Braised Red Cabbage, Roasted Shallot, Duck Jus £19

Braised Pork Belly, Crackling, Fondant Potato, Beetroot, Buttered Kale, Sage Jus £20

Smoked Salmon Tagliatelle, Tarragon, Spring Onions, Cream Sauce £16

Roast Lamb Rump, Dauphinoise, Fricassee of Minted Peas & Baby Gem, Braised Celery, Lamb Jus £22.50

SIDES: Hand Cut Chips, New Potatoes, Dauphinoise, Onion Rings, Roquette & Parmesan Salad £3

Celeriac and Chive Risotto, Tempura of Feta, Parmesan Crisp, Parsley Oil £17 (v)

* Denotes a choice of Hand Cut Chips, New Potatoes or Dauphinoise Potatoes
A Josper Oven is a charcoal oven which is lit daily and reaches a temperature in excess of 500C

FOOD ALLERGY IMPORTANT NOTICE:

If you or a member of your party has a food allergy or dietary requirement, please inform a member of staff before placing your order.

PUDDINGS £7.50

Apple & Plum Crumble, Clotted Cream Ice Cream

Sticky Toffee Pudding, Honeycomb Ice Cream

Dark Chocolate Delice, Caramelised Nut Granola, Blood Orange Sorbet

Kings Arms Ice Cream Sundae

Blackcurrant Bakewell Tart, Berry Sorbet

Elderflower Cheesecake, Blackcurrent Compote

Coconut Pannacotta, Mango, Meringue Shards, Mango Sorbet

Platter of Mixed Ice Creams and Sorbets (select 3 Scoops of the following)

Ice Creams: Fudge, Brownie, Vanilla, Chocolate

Sorbets: Raspberry, Mango, White Peach, Strawberry

Selection of West Country Cheeses From The Trolley £9

Dessert Wines- by the glass

LBV Port, Quinta do Crasto, Douro, Portugal £5.10 (100ml)

I Capitelli IGT, Anselmi, Veneto, Italy £8.30 (100ml)

Clos Dady, Sauternes, Bordeaux, France £8.30 (100ml)

Vidal Icewine, Peller, Ontario, Canada £13.00 (100ml)

Ice Cider, Somerset Cider Brandy Co., Kingsbury, Episcopi £5.50 (50 ml)

The Somerset Pomona, Somerset Cider Brandy Co., Kingsbury Episcopi £5.50 (50ml)

Great with cheese

Selection of Coffees/Teas, served with Petit Fours £4

Coffee: Cafetière (Nicaragua~ Matagalpa); Cappuccino; Espresso; Latte, Macchiato; Decaf

Traditional Teas: Traditional English; Earl Grey; Assam; Darjeeling; Decaf Tea

Also: Peppermint; Camomile; Fresh Mint; Green Tea; Decaf Tea, Redbush; Blackcurrant & Blueberry;

Lemon & Ginger and Hot Chocolate

Children's Menu £7.95

Smoked Salmon Fishcake, Hand Cut Chips, Mixed Vegetables

Sausages, Hand Cut Chips, Mixed Vegetables

Tagliatelle, Roasted Tomato Sauce, Parmesan

Selection of Children's Ice Cream Pots: Vanilla, Strawberry or Chocolate £3