

WHILE YOU WAIT

OLIVES	£3	GF	V
BREAD With oil & balsamic	£3		
GRAIN MUSTARD & HONEY ROASTED SAUSAGES	£4		
CRISPY LEMON & THYME HALLOUMI	£3	V	
BAKED CAMEMBERT Studded with garlic & rosemary served with warm bread and red onion marmalade (<i>to share</i>)	£9	GF*	V

TO START

SOUP OF THE DAY Please ask your Server for today's soup	£5	GF*	V
SMOKED SALMON Smoked salmon served with dill, creme fraiche & capers	£7	GF	
CAJUN CALAMARI Crisp cajun calamari, served with sweet chilli sauce & dressed rocket	£7		
FENNEL & ORANGE SALAD Sous vide warm fennel & orange salad, dressed with pomegranate and couscous	£7	GF	V
CHICKEN LIVER PARFAIT Chicken liver parfait, granary toast with apple cider chutney	£7	GF*	
GOLDEN DEEP FRIED BRIE Cranberry sauce and dressed rocket	£7	V	

GF Gluten free - Please inform your Server when placing your order

GF* Gluten free option available

V Vegetarian

ME NU

LLOYD'S KITCHEN

MAINS

CORNFED CHICKEN	£16	
Supreme of chicken, black pudding bubble & squeak, kale, served with a red wine jus		
DUCK BREAST	£17	GF
Served slightly pink with fondant potato, honey roast carrots & parsnips with a blackberry jus		
TOMAHAWK CHOP	£19	GF
12oz pork chop, roast potatoes, winter vegetables, served with a cider sauce		
LINGUINE PASTA	£13	V
Linguine pasta served with a winter pesto sauce & roast root vegetables		
- add seabass to this dish	£17	
FISH & CHIPS	£15	
Battered chunky cod fillet coated in chef's own batter, served with triple-cooked chips, tartare sauce, home-made mushy peas & lemon		
10oz RUMP STEAK	£19	GF
21-day aged rump steak, served with triple-cooked chips and dressed rocket		

SIDE ORDERS

CHUNKY CHIPS	£3	GF *
SWEET POTATO FRIES	£4	GF *
NEW POTATOES	£3	GF
HOUSE SALAD	£3	GF
MUSHY PEAS	£2	GF
ONION RINGS	£3	

SAUCES

PEPPERCORN SAUCE	£2
BEARNAISE SAUCE	£2

DESSERTS

AFFAGATO	£7	
Two scoops of vanilla ice cream, espresso coffee, liqueur, biscuits		
CHOCOLATE FONDANT	£7	
Baked to perfection with a centre of melted chocolate, served with vanilla ice cream		
WHITE CHOCOLATE CHEESECAKE	£6	GF
Served with a blueberry compote		
APPLE & BLACKBERRY CRUMBLE	£6	
Apple & blackberry crumble served with custard		
A SELECTION OF FINE CHEESES	£8	GF
Served with biscuits & Westcountry cider apple chutney		

SPECIALS

RED WINES

HOUSE RED WINE

175ml £5.95 250ml £6.95 Bottle £19.00

ANAKENA 'BIRDMAN SERIES' CABERNET SAUVIGNON, CHILE

Bottle £20.00

MONTEPULCIANO D'ABRUZZO GALADINO, ITALY

Bottle £24.00

THE KINGS WRATH PINOT NOIR, NEW ZEALAND

Bottle £34.00

CAMPO DORADO RIOJA RESERVA, SPAIN

Bottle £24.00

VISTA DEI CIPRESSI CHIANTI, ITALY

Bottle £22.00

CELLIER D'OR COTES DU RHONE, FRANCE

Bottle £23.00

BORDE RIO MALBEC, ARGENTINA

Bottle £24.00

19 CRIMES, AUSTRALIA

Bottle £21.00

BLUSHMORE ZINFANDEL ROSÉ, ITALY

175ml £6.35 250ml £7.85 Bottle £23.00

CAVATINA PINOT GRIGIO ROSÉ

175ml £6.25 250ml £7.75 Bottle £22.00

PIERRE BRÉVIN ROSÉ D ANJOU, FRANCE

Bottle £24.00

ROSE WINES

BEERS & CIDERS

PERONI

(330ml) 5.1% £3.95

SAN MIGUEL

(330ml) 5.0% £3.95

TARKA

(568ml) 4.8% £4.95

TRIBUTE ALE

(500ml) 4.2% £4.95

THATCHERS HAZE CIDER

(568ml) 4.5% £4.95

KOPPERBERG FRUIT CIDER

(500ml) 4.5% £5.95

SOFT DRINKS

COCA COLA

(330ml) £2.85

DIET COKE/ZERO

(330ml) £2.70

STILL WATER

(330ml) £2.65 / (1litre) £3.95

SPARKLING WATER

(330ml) £2.65 / (1litre) £3.95

SCHWEPPES 1783 TONIC

£2.00
Standard/Light/Salty
Lemon/Cucumber

LIGHT & CRISP WHITE WINES

HOUSE WHITE WINE

175ml £5.95 250ml £6.95 Bottle £19.00

CAVATINA PINOT GRIGIO, ITALY

175ml £6.25 250ml £7.75 Bottle £22.00

MUD HOUSE SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Bottle £26.00

KUMALA CHARDONNAY, SOUTH AFRICA

Bottle £22.00

MAKULU CHENIN SAUVIGNON BLANC, SOUTH AFRICA

Bottle £22.00

CLOUDY BAY, SAUVIGNON BLANC, NEW ZEALAND

Bottle £39.00

ALBARINO, LAURENT MIQUEL, SOUTH OF FRANCE

Bottle £28.00

SPARKLING WINES & CHAMPAGNE

PROSECCO VINO SPUMANTE, ITALY

200ml £6.45 Bottle £24.00

PAUL LANGIER BRUT CHAMPAGNE, FRANCE

Bottle £39.00

VERVE CLICQUOT YELLOW LABEL BRUT CHAMPAGNE, FRANCE

Bottle £58.00