

All menus change daily sourcing the best local ingredients our local suppliers deliver to us, all evening meals are served with today's bread & Netherend Farm butter



Please ask for our delicious desserts and South West cheese menu

## STARTERS

Roast Local tomato, rosemary and Castle Combe creme fraiche soup 5.50 V GF

Madgetts Farm chicken liver parfait with spiced onion marmalade and brioche 6.50

Beetroot and goats cheese ravioli with spinach, pumpkin seeds and chilli flakes 6.50 / 12.95

Pan seared scallops, Trealy farm black pudding, cauliflower and roast cumin seed oil 7.95

Cornish mussels steamed with Awre cider and local garlic, chives and cream 6.50 12.95

## To Share

Severn & Wye Smoked salmon, crayfish tails, deep fried squid, Miners tartar sauce, peppered Chew Valley mackerel, homemade chutney 16.95

Olive Stall pot of olives 2.50 VGF

Trealy Farm Cured Meats plank with 'hotdog', Trealy black pudding and stuffed peppers 15.95

## MAIN COURSE

LOCAL WILD MUSHROOM TART 12.50 V

Cinderhill Farm cheddar and caramelised onion with Ragman Farm salad

FOREST OF DEAN VENISON BURGER 12.50

Churchman roll, tomato and chilli jam, Wookey Hole cheddar & lazy fries

HILLSIDE BREWERY LEGLESS COW BATTERED HADDOCK 14.00 GF

Fresh large fillet haddock, triple cooked chips, lemon and homemade tartar

PIG AND SURF 15.00

Six hour Marsh Farm belly pork, Trealy Farm black pudding scotch egg, seared scallop and sticky apple and forest cider jus

WHITBY SCAMPI 13.00

Triple cooked chips, homemade tartar sauce and lemon

CAMELISED MARSH FARM HAM 11.50 GF

Spiced pineapple pickle, fried Madgetts Farm duck egg, triple cooked chips

MADGETTS FARM DUCK 17.00

4 Hour duck leg samosa, Ragman's Farm squash, cider potato, greens, duck jus

MARTINS COTSWOLD 300g DRY AGED STEAKS

Served with stuffed tomato Provençal, Ragman's Farm salad leaves, new potatoes, lazy fries or triple cooked chips GF

RUMP 17.50

Ribeye 19.50

FILLET 22.00

FLAT IRON 13

Pepper sauce 2.50

Red wine 2.50

(gf) Dishes can be made gluten free on request

If You Have any dietary requirement please say

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# Little people menu

For ages 11 and under

Please ask for a kid's free activity sheet and pencils



Soup of the day £2.50

Garlic Dough balls £2.95

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Beans on toast £4.50(v)

Cheese and tomato pizza (v)

Grilled Marsh Farm sausages with new or fries

Breaded chicken fillets, new or fresh

.£5.95 each

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Kids vanilla ice cream in a takeaway monster £2.95

Nutella and chocolate dough balls £3.95

Kids Rocky road sundae £3.50

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## Miners 2 Course Menu

Tuesday-Wednesday 12.00-2.30-5.30-9.30

### Changes Weekly

#### To Start

The Olive stall mixed olives V GF

Local Cauliflower and Cinderhill Farm cheddar soup V GF

Madgetts Farm chicken liver pate, spiced onion marmalade, brioche

#### Mains Course

Beetroot and goats cheese ravioli tossed with pumpkin seeds, chilli flakes and Ragman's Farm spinach V

Legless cow battered Cornish haddock bites, homemade tartar sauce, lemon and lazy fries GF

Gerald's Aged beef burger, Wookey hole cheddar, tomato and chilli jam and lazy fries

#### Mains Course

Cinderhill Farm cheese board GF

Vanilla crème brulee GF

Miners Affogato, Welsh whisky and coffee ice cream, shot of espresso, cream GF

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