



Please Order at the bar

Tiffin

During the Victorian days of the British Raj, the British custom of afternoon tea was supplanted by the Indian practice of having a light meal at that hour, it came to be called tiffin. It is derived from English colloquial or slang tiffing meaning to take a little drink. By 1867 the term became naturalised among Anglo-Indians in the north of the country to mean smaller and varied dishes that were representative of larger more complex dishes. These smaller dishes were in no way compromised in taste – just smaller in size similar as the Spanish tapas and Greek mezze dishes.

Our tiffin dishes follow this tasty tradition and the smaller portions also allow guests to sample a wider range of tastes.

Marinated Olives (v)(gf)

Plump mixed olives with sundried tomato and roasted garlic marinated in extra virgin olive oil – £4

Breads, balsamic & oil (v)

Selection of breads with extra virgin olive oil and Modena balsamic vinegar – £5

Balsamic onions (v) (agf)

Roasted onions in a sweet balsamic reduction served with sliced baguette – £4

Caprese salad (v) (gf)

Buffalo mozzarella and baby tomatoes liberally drizzled with extra virgin olive oil and a balsamic reduction served with fresh basil and seasoned with flaked sea salt –

£5/£8

V – vegetarian

gf – gluten free

agf – adjusted gluten free

Please advise your server of any intolerances or allergies

On this page any 3 for £15 – Any 7 for £30

Albondigas (gf)

Spanish style beef meatballs, served in a garlic and tomato sauce with a hint of chilli and garnished with fresh basil – £6

Stilton Garlic Mushrooms (v)(gf)

Mushrooms sautéed in butter with garlic, onion, with a slug of brandy, then baked in a rich stilton sauce – £6

Roasted goats cheese (v) (gf)

Roasted goats cheese with red onion marmalade and served with a dressed walnut salad – £7

Red pepper & chorizo tortilla (gf)

Layers of potato, egg, onion, roasted red pepper and chorizo, oven-baked and served with a side of bravas sauce – £6

Bacon wrapped dates (gf)

Medjoul dates wrapped in streaky bacon, oven-baked and glazed with a balsamic reduction – £6

Marinated anchovies (gf)

Anchovy fillets marinated in a white wine brine and served with a generous drizzle of extra virgin olive oil – £5

Patatas Bravas (v)(gf)

White potatoes boiled in salted water to tenderize them, then rubbed dry and deep fried and served with either aioli or a tomato, chilli and garlic ragout – £5

Roasted Sweet Pepper and Broccoli Tortilla (gf)(v)

Layers of potato, egg, onion, roasted sweet pepper and broccoli, oven-baked and served with a side of bravas sauce – £5

Jack Daniels Chicken Wings (gf)

Roasted chicken wings fried then glazed with honey & Jack Daniels bourbon, and dressed in garlic, ginger and chilli – £7

Charcuterie Board to Share (agf)

Serrano ham, peppered salami, prosciutto ham, chorizo, and spicy pepperoni served on a sharing board with a dressed roasted red pepper & rocket salad accompanied with chilli dip, pickled ginger and rosemary bread sticks - £12

Cheese Board to Share(agf)

Bath soft cheese, Devon blue, Lubborn Somerset brie, Somerset goats cheese, and of course Somerset's own vintage Cheddar - Godminster, served with a selection of biscuits, celery, grapes and tomato & caramelised onion chutney - £12

Slow Roasted Shoulder of Lamb

Boned and rolled shoulder of lamb studded with rosemary & garlic, roasted for 12 hours until melt-in-the-mouth tender and served with a thick minted gravy - £8

Confit Belly Pork

Belly pork slow roasted in oil and served with Bramley apple gravy and crispy pork crackling - £8

Seared Scallops (gf)

Seared in butter and rested for a minute or two, served with a celeriac remoulade and a fresh coriander and apple salad - Served as nature intended with its coral - £10

Steaks (gf)

6oz of prime West country ribeye or 5oz West country fillet steaks, griddled to taste, thickly sliced and drizzled with garlic butter - £11/£13