

# DESSERTS

Classic Lemon Tart (V) £9  
Blood Orange Sorbet & Blood Orange Gel

Guinness Sticky Toffee Pudding £9  
Salted Caramel Ice Cream & Butterscotch Sauce

Strawberry Arctic Roll £9  
Champagne Steeped English Strawberries & Mint

Chocolate Cheesecake (V) £9  
Mint Chocolate Chip Ice Cream

Passionfruit Panna Cotta (V, GF) £9  
Coconut Sorbet

Selection Of Fine British Cheeses (GFA)  
Celery, Quince Jelly, Grapes, Walnut Bread, & Biscuits

3 Cheeses - £13 | 4 Cheeses - £15

Worcester Blue

*Known for it's rich buttery texture with a touch of sweetness*

Wookey Hole Cheddar

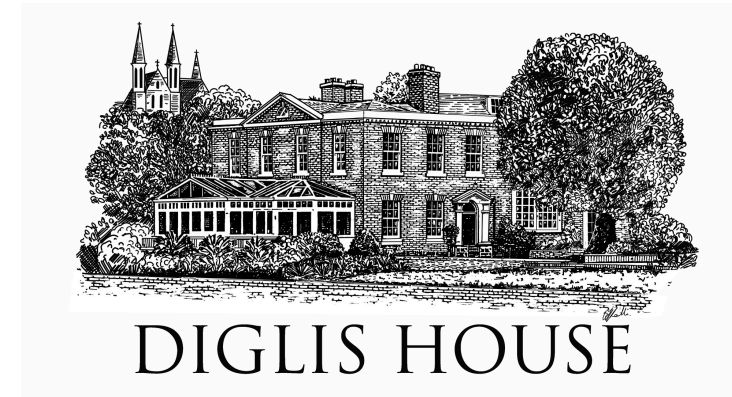
*A cave aged cheddar, smooth yet crumbly texture with a light nutty flavour*

Delilah Cows

*Local salt cows milk cheese, beautiful and creamy*

Bowland

*A semi-hard cheese blended with apples, raisins and a light dusting of cinnamon*



# Lunch & Dinner

MENU

## SHARERS

Oven Baked Camembert (GFO) (V) Confit Garlic, Herbs, Artisan Bread, & Onion Jam	£15.5
Warm Home Baked Bread (V) Marinated Olives, Marmite Butter, Aged Balsamic, & Olive Oil	£9.5
Crispy Seafood Platter Coconut Shrimp, Squid, Whitebait, Haddock, Lemon Wedges & a Selection of Dips	£19.5

## STARTERS

Soup Of The Day (VE, GFA) Warm Bread & Cultured Butter	£7
Rilette of Duck and Chicken (GFA) Plum & Chilli Jam, Bread Crisps	£10.5
Whipped Goat's Cheese (V, GF) Heritage Beetroot Salad	£10.5
Diglis Prawn Cocktail (GF) Atlantic Prawns, Marie Rose Sauce, Shredded Lettuce, Cucumber Roll, Guacamole, & Tempura Battered King Prawn	£11.5
Smoked Tofu Mousse (VE, GF) Pak Choi, Radish, Aubergine Caviar	£9.5

## MAINS

Beer Battered Fish (GFA) Minted Crushed Peas, Tartar Sauce, Chunky Chips, & Charred Lemon	£18.5
Contra Fillet of Beef Braised Beef & Blue Cheese Raviolo, Baby Vegetables, Crisp Shallots	£26
Breast of Cotswold Chicken Parmentier Potatoes, Rocket, Mango, Tomato and Red Onion Salsa, Parma Ham Crisp	£22
Seared Fillet Of Seabass Crushed Jersey Royals, Mangetout, Cucumber, Vermouth and Crayfish Butter	£21
Pan-Fried Herb & Garlic Polenta (GF, VE) Roasted Peppers, Tenderstem Broccoli, Artichokes, Broad Beans, & Pimento Sauce	£21
Butter Milk Chicken Burger Sesame Slaw, Sweet Chili Mayonnaise, Baby Gem, Tomato, Red Onion, Siracha Mayonnaise, Toasted Pretzel Bun & Fries	£19
Spiced Mixed Bean & Sweet Potato Patty (GFA, VE) Sesame Slaw, Brioche Bun, Spiced Sesame Slaw & Fries	£19

## FROM OUR VERY OWN FARM



Sausage & Mash Creamed Mash, Summer Greens, Sweet Red Onion Gravy	£19
Rump of Lamb (GF) Pea, Parmesan & Basil Risotto, Charred Baby Vegetables	£24
Slow Cooked Pork Belly (GF) Creamed Parsley Mash, Cauliflower Cheese, Roast Apple, Cider Sauce	£21
Homemade Pie Of The Day Creamed Mash, Buttered Greens, Rich Red Wine Gravy	£19.5

## FROM THE GRILL

8oz Rump Cap Steak (GF) Garlic Butter Baked Flat Mushroom, Grilled Cherry Tomatoes On The Vine, & Chunky Chips	£32
8oz Ribeye Steak (GF) Garlic Butter Baked Flat Mushroom, Grilled Cherry Tomatoes On The Vine, & Chunky Chips	£38
Diglis House Charred Double Burger (GFA) Double Patty Beef Burger, Smoked Bacon, Monterey Jack Cheese, Baby Gem, Tomato, Red Onion, Dill Pickles, Burger Sauce, Toasted Brioche Bun, Slaw & Fries	£19.5

## SIDES

French Fries (GFA, V) Add Cheese	£5 £1.5	Rocket, Red Onion, & Parmesan Salad (GF, V)	£6.5
Chunky Chips (GF, V) Add Cheese	£5 £1.5	House Salad	£5.5
Buttered Greens (GF, VEA) Toasted Almond Butter	£5.5	Blue Cheese Sauce (GF)	£4.5
Creamed Mashed Potato (GF)	£5.5	Peppercorn Sauce (GF)	£4.5

VE - Vegan, V - Vegetarian, GF - Gluten Free, O - Option  
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.