DESSERTS

Warm Triple Chocolate Brownie (GF) £9
Rich Chocolate Sauce, Mint Choc Chip Ice Cream

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

Classic Baked Alaska £9
Mulled Autumn Berries

Warm Ginger Cake (VEO) £9
Light Ginger Syrup, Vanilla Ice Cream

Selection Of Fine British Cheeses (GFO)
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

DIGLIS HOUSE

Lunch & Dinner

MENU

SHARERS

Oven Baked Camembert (GFO, V) £16
Garlic, Herbs, Artisan Bread, & Onion Jam

Selection of Warm Bread (V) £10.5
Marinated Olives, Flavoured Butter, Aged Balsamic, & Olive Oil

STARTERS

Soup Of The Day (GFO, VE) £7.5
Warm Bread & Cultured Butter

Chicken Liver & Brandy Parfait (GFO) £11.5
Spiced Poached Pear, Warm Brioche

Baked Filo Parcel of Goat's Cheese (V) £10.5
Chestnuts, Leeks & Fig Relish

Gravlax of Atlantic Salmon (GF) £11.5
Gin Compressed Cucumber, Horseradish Crème Fraîche

Vegetable Sushi Roll (VE, GF) £9.5
Wilted Pak Choy, Rice Wine & Sesame Dressing, Wasabi Mayonnaise

MAINS

Beer Battered Fish (GFO) £19
Minted Crushed Peas, Tartar Sauce, Chunky Chips, & Charred Lemon

Beef Stew & Dumpling £25
Slow Cooked Shin of Beef, Chive Mash, Roast Roots, Herb Dumpling, Rich Red Wine & Thyme Sauce

Coq au Vin (GF) £23
Marinated Breast & Drumstick of Chicken, Pearl Onion, Mushrooms, Smoked Bacon Lardon & Cabbage Fricassee, Boulangerie Potato

Baked Escalope of Salmon (GF) £21
Garlic & Herb Crushed Potatoes, Sauteed Leeks, Chardonnay Butter Sauce

BBQ St Catherine's Pulled Pork Burger (GFO) £19
Toasted Brioche Bun, Crispy Baby Gem, Tomato, Red Onion, Cheese Slice, Smokey BBQ Mayonnaise & Fries

Spiced Mixed Bean & Sweet Potato Patty (GFO, VE) £19
Toasted Brioche Bun, Crisp Baby Gem, Sliced Tomato, Onion, Sesame Slaw, Spicy Vegan Mayonnaise & Fries

Roast Vegetable & Mushroom Wellington (VE) £21
Sweet Potato & Garlic Puree, Rich Tomato Essence

FROM OUR VERY OWN FARM

Sausage & Mash £19
Maple Roast Roots, Rich Onion Gravy

Tenderloin of St Catherine's Pork (GF) £25.5
Sage Butter Mash, Cauliflower Cheese, Charred Apple, Black Apple Puree

Classic Shepard's Pie (GF) £23
Glazed under Mature Cheddar Cheese, Buttered Greens & Roast Carrot

Homemade Pie Of The Day £19.5
Creamed Mash, Buttered Greens, Rich Red Wine Gravy

FROM THE GRILL

Steak of the Day (GF) £34
Chargrilled to your liking, Garlic Roast Field Mushroom, Tomato & Chunky Chips

Diglis House Charred Double Burger (GFO) £19.5
Toasted Brioche Bun, Double 4oz Patties, Smoked Bacon & Onion Jam, Monterey Jack Cheese, Crisp Baby Gem, Tomato, Red Onion, Dill Pickle, Burger Sauce & Fries

SIDES

French Fries (GFO, V) £5
Add Cheese £1.5

Chunky Chips (GF, V) £5
Add Cheese £1.5

Buttered Greens (GF, VEO) £5.5
Toasted Almond Butter

House Salad (V, VEO) £5.5

Blue Cheese Sauce (GF) £4.5

Peppercorn Sauce (GF) £4.5

VE - Vegan, VEO - Vegan Available on Request, V - Vegetarian, GF - Gluten Free, GFO - Gluten Free Available on Request
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.