

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 (VE) £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



Lunch
& Dinner
MENU

SHARERS

Oven Baked Camembert (GFO, V) Garlic, Herbs, Artisan Bread, & Onion Jam	£16
Selection of Warm Bread (V) Marinated Olives, Flavoured Butter, Aged Balsamic, & Olive Oil	£10.5

STARTERS

Soup Of The Day (GFO, VE) Warm Bread & Cultured Butter	£7.5
Chicken Liver & Brandy Parfait (GFO) Spiced Poached Pear, Warm Brioche	£11.5
Baked Filo Parcel of Goat’s Cheese (V) Chestnuts, Leeks & Fig Relish	£10.5
Gravlax of Atlantic Salmon (GF) Gin Compressed Cucumber, Horseradish Crème Fraîche	£11.5
Vegetable Sushi Roll (VE, GF) Wilted Pak Choy, Rice Wine & Sesame Dressing, Wasabi Mayonnaise	£9.5

MAINS

Beer Battered Fish (GFO) Minted Crushed Peas, Tartar Sauce, Chunky Chips, & Charred Lemon	£19
Beef Stew & Dumpling Slow Cooked Shin of Beef, Chive Mash, Roast Roots, Herb Dumpling, Rich Red Wine & Thyme Sauce	£25
Coq au Vin (GF) Marinated Breast & Drumstick of Chicken, Pearl Onion, Mushrooms, Smoked Bacon Lardon & Cabbage Fricassee, Boulangerie Potato	£23
Baked Escalope of Salmon (GF) Garlic & Herb Crushed Potatoes, Sauteed Leeks, Chardonnay Butter Sauce	£21
BBQ St Catherine’s Pulled Pork Burger (GFO) Toasted Brioche Bun, Crispy Baby Gem, Tomato, Red Onion, Cheese Slice, Smokey BBQ Mayonnaise & Fries	£19
Spiced Mixed Bean & Sweet Potato Patty (GFO, VE) Toasted Brioche Bun, Crisp Baby Gem, Sliced Tomato, Onion, Sesame Slaw, Spicy Vegan Mayonnaise & Fries	£19
Roast Vegetable & Mushroom Wellington (VE) Sweet Potato & Garlic Puree, Rich Tomato Essence	£21

FROM OUR VERY OWN FARM



Sausage & Mash Maple Roast Roots, Rich Onion Gravy	£19
Tenderloin of St Catherine’s Pork (GF) Sage Butter Mash, Cauliflower Cheese, Charred Apple, Black Apple Puree	£25.5
Classic Shepard’s Pie (GF) Glazed under Mature Cheddar Cheese, Buttered Greens & Roast Carrot	£23
Homemade Pie Of The Day Creamed Mash, Buttered Greens, Rich Red Wine Gravy	£19.5

FROM THE GRILL

Steak of the Day (GF) Chargrilled to your liking, Garlic Roast Field Mushroom, Tomato & Chunky Chips	£34
Diglis House Charred Double Burger (GFO) Toasted Brioche Bun, Double 4oz Patties, Smoked Bacon & Onion Jam, Monterey Jack Cheese, Crisp Baby Gem, Tomato, Red Onion, Dill Pickle, Burger Sauce & Fries	£19.5

SIDES

French Fries (GFO, V) Add Cheese	£5 £1.5	House Salad (V, VEO)	£5.5
Chunky Chips (GF, V) Add Cheese	£5 £1.5	Blue Cheese Sauce (GF)	£4.5
Buttered Greens (GF, VEO) Toasted Almond Butter	£5.5	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.