

SMALL PLATES

Selection of marinated olives 🥖	£3
Selection of flavoured bread rolls, grilled sourdough bread & breadsticks 🕖	32
Fries 🗸	£4
Sweet potato fries with garlic dip 🗸	£5
Onion rings 🕖	£5
Marinated pork belly skewers	£5
Ploughman's with Mature Cheddar cheese, Cheddar scones, apple chutney, pickled vegetables, balsamic onions & crisp apple	£(
Honey glazed mini Cumberl & sausages	£(
Steamed mussels with a white wine cream & grilled sourdough bread	£
Mini cod fingers with tartar sauce & lemon	\$3
Mini beef sliders with Cheddar cheese & tomato relish	£
Baked Somerset Camembert with rhubarb chutney & sourdough bread 🕖	£10



STARTERS

Soup of the day
Rosary goat's cheese with pickled beetroot, roasted fig & walnuts
Chicken & bacon terrine with fig chutney & toasted brioche
Lobster & crab risotto



SALADS

Halloumi, roasted butternut squash & superfood salad ♥	2
Grilled butterflied chicken breast with tossed salad & grain mustard dressing	£1:
Roasted organic salmon with grilled asparagus, beetroot, baby gem lettuce & raspberry dressing	£1:



SANDWICHES

All sandwiches are served with French fries	
"Society Club" Bacon, lettuce, tomato, chicken & fried egg	3
Egg mayonnaise & watercress	æ
Toasted mature Cheddar cheese & tomato	
Grilled halloumi with roast peppers & basil dressing ${\color{olim} m{/}}$	
Toasted ham hock, mustard & mature Cheddar cheese	
Mini cod finger & rocket bap with tartar sauce & lemon	£
Scottish smoked salmon with pickled cucumber, capers & crème fraiche	3
All Day Breakfast Bap with fried egg, grilled bacon,	5



MAINS

£6

£7

£8

£11

Society Fish & Chips"

Vith tartar sauce, lemon & mushy peas	£1
Society Burger" Beef burger with smoked cheddar cheese, ettuce, tomato relish & fries	£1
Roast butternut squash & sage risotto with toasted pine nuts 🕖	£1
Vild mushroom & spinach pithivier, easonal vegetables & Stilton cream 💋	21
Bacon-wrapped chicken supreme with buttered nashed potato, sautéed spinach & red wine jus	£1
Fish pie with steamed seasonal vegetables	£1
Geared duck breast, fondant potato, sautéed cabbage	\$5



Pan-seared beef fillet with celeriac gratin, smoked garlic & cauliflower purée, medley of

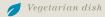
vegetables, bone marrow butter & red wine jus

A discretionary service charge of 12.5% will be added to your bill.

All weights stated are uncooked.

All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the Manager.



GRILLS

All grills are served with French fries, to mato, mushroom & your choice from the following:

Béarnaise sauce	
Green peppercorn sauce	
Lemon & herb cream	
Red wine & shallot butter	
Pork fillet	£14
8oz lamb leg steak	£16
Sea bass fillets	£21
8oz salmon fillet	£22
8oz 21-day aged Scottish sirloin steak	£24
10oz 21-day aged Scottish rib-eye steak	£26

DESSERTS

Espresso

"Society Sticky Toffee Pudding"	0.6
with vanilla ice cream	£6
Cinnamon doughnuts with banana & toffee ice cream	£7
Apple tarte tatin with malted milk ice cream	\$3
White & dark chocolate mousse, raspberries	
& pistachio praline	\$8

Matcha green tea iced soufflé, coconut & almond crumb & pineapple salsa	32
British cheese selection with port jelly, fruit chutney & crackers	£6

£2.95

AFTER DINNER DRINKS

Latte	\$4.2
Cappuccino	£4.2
Americano	£3.7
Mocha	£4.8
Irish Coffee A well-known clas	sic & an ideal way to end your meal.

Coffee, Jameson whiskey & cream.

Italian Coffee

A variation of the classic Irish coffee made with Disaronno Amaretto liqueur instead of whiskey.

Espresso Martini \$\mathbb{L}\$
The perfect way to finish a great meal in style. Enjoy this perfect contemporary blend of espresso, Absolut Vanilia vodka & crème de cacao.

PETIT FOURS



Selection of petit fours \$2.50 per person