



SOCIETY

SMALL PLATES

Selection of marinated olives	£3
Selection of flavoured bread rolls, grilled sourdough bread & breadsticks	£3
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	£6
Honey glazed mini Cumberl & sausages	£6
Steamed mussels with a white wine cream & grilled sourdough bread	£7
Mini cod fingers with tartar sauce & lemon	£8
Mini beef sliders with Cheddar cheese & tomato relish	£9
Baked Somerset Camembert with rhubarb chutney & sourdough bread	£10



STARTERS

Soup of the day	£6
Rosary goat's cheese with pickled beetroot, roasted fig & walnuts	£7
Chicken & bacon terrine with fig chutney & toasted brioche	£8
Lobster & crab risotto	£11



SALADS

Halloumi, roasted butternut squash & superfood salad	£9
Grilled butterflied chicken breast with tossed salad & grain mustard dressing	£13
Roasted organic salmon with grilled asparagus, beetroot, baby gem lettuce & raspberry dressing	£13



SANDWICHES

<i>All sandwiches are served with French fries</i>		
<i>"Society Club"</i>		
Bacon, lettuce, tomato, chicken & fried egg	£15	
Egg mayonnaise & watercress	£7	
Toasted mature Cheddar cheese & tomato	£7	
Grilled halloumi with roast peppers & basil dressing	£9	
Toasted ham hock, mustard & mature Cheddar cheese	£9	
Mini cod finger & rocket bap with tartar sauce & lemon	£10	
Scottish smoked salmon with pickled cucumber, capers & crème fraîche	£10	
All Day Breakfast Bap with fried egg, grilled bacon, pork sausage & baked beans	£12	



MAINS

Society Fish & Chips"

With tartar sauce, lemon & mushy peas

<i>"Society Burger"</i>		
Beef burger with smoked cheddar cheese, lettuce, tomato relish & fries	£16	
Roast butternut squash & sage risotto with toasted pine nuts	£10	
Wild mushroom & spinach pithivier, seasonal vegetables & Stilton cream	£11	
Bacon-wrapped chicken supreme with buttered mashed potato, sautéed spinach & red wine jus	£14	
Fish pie with steamed seasonal vegetables	£18	
Seared duck breast, fondant potato, sautéed cabbage & puy lentil parcel, baby vegetables & blackberry jus	£21	
Pan-seared beef fillet with celeriac gratin, smoked garlic & cauliflower purée, medley of vegetables, bone marrow butter & red wine jus	£26	



*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.

 Vegetarian dish

GRILLS

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

<i>Béarnaise sauce</i>	
<i>Green peppercorn sauce</i>	
<i>Lemon & herb cream</i>	
<i>Red wine & shallot butter</i>	
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

"Society Sticky Toffee Pudding"

with vanilla ice cream	£6
Cinnamon doughnuts with banana & toffee ice cream	£7
Apple tarte tatin with malted milk ice cream	£8
White & dark chocolate mousse, raspberries & pistachio praline	£8
Matcha green tea iced soufflé, coconut & almond crumb & pineapple salsa	£8
British cheese selection with port jelly, fruit chutney & crackers	£9

AFTER DINNER DRINKS

Espresso	£2.95
Latte	£4.25
Cappuccino	£4.25
Americano	£3.75
Mocha	£4.35
Irish Coffee	£9
<i>A well-known classic & an ideal way to end your meal. Coffee, Jameson whiskey & cream.</i>	
Italian Coffee	£9
<i>A variation of the classic Irish coffee made with Disaronno Amaretto liqueur instead of whiskey.</i>	
Espresso Martini	£9
<i>The perfect way to finish a great meal in style. Enjoy this perfect contemporary blend of espresso, Absolut Vanilia vodka & crème de cacao.</i>	



PETIT FOURS

Selection of petit fours £2.50 per person