

• NIBBLES

Mixed Olives £4
rosemary and oil **v/gf**

Crusty Sourdough & Ciabatta £4
with balsamic & sea salt butter **v**

SUNDAY ROAST

Where we create the atmosphere & you craft the memories

SMALL PLATES

King Prawns £10.95
sautéed in butter, chilli, garlic, white wine,
coriander and lemon juice, served on toasted
crusty bread **gfa**

Lamb Kofta's £9.95
served with rocket, homemade tzatziki,
pomegranate molasses **gf**

Arancini £8.25
pea & mint arancini balls served with rocket and
a ruby maple slaw **vg**

Homemade Soup £6.95
served with crusty bread **v/vg/gfa**

Something to share, or indulge alone

Baked Camembert £15.50
with rosemary and garlic & served with ciabatta,
homemade caramelised bourbon onion chutney
gfa

BURGERS

All served in a toasted bun and skin on fries

Mingle Cheeseburger £16.95
butchers steak beef patty topped with Monterey Jack
cheese, lettuce, tomato, gherkins, & our homemade
caramelised bourbon red onion sauce **gfa**

Pumpkin & Spinach Burger £15.95
with tzatziki, rocket, tomato, & our homemade
caramelised bourbon red onion sauce **vg**

THE MAIN EVENT

*All our roast come with honey glazed carrots and parsnips, rich slow
cooked red cabbage, fluffy but crispy roast potatoes, Yorkshire
pudding and our house gravy*

*Our meats are supplied by Complete Meats, a local butcher renown
for quality*

Roast Topside of Beef £19.95
Cooked pink **gfa**

Roasted Supreme of Chicken £18.95
With homemade bread sauce **gfa**

Roast of the day £18.95
Roast Gammon or Roast Loin of Pork, please ask the team **gfa**

Vegetarian £17.95
Find out what Chef has created this week **vg**

***Fancy a side of our Cauliflower Cheese v/gf
or Pigs in Blankets for £4.95 or both for £8***

• SIDES

£4.50 each or 3 for £10

Skin on Fries **vg/gf**

Chunky Chips **vg/gf**

Sweet Potato Fries **vg/gf**

Homemade Ruby Coleslaw **vg/gf**

Beer Battered Onion Rings **v**

House Salad **vg/gf**

Cheesy Garlic Bread **v**

Seasonal Vegetables **vg/gf**

Mac n Cheese Croquettes **v**

For ALLERGENS and dietary requirements please ask a team member. We do have nuts and gluten in the kitchen, so items may contain traces of, although we do our best to not cross contaminate, but can't guarantee.

Vegetarian (V) Vegan (VG) Gluten Free Option (GF) Gluten Free Option Available (GFA)

OUR FAVOURITES

Scampi & Chips £16.95

served with homemade tartare sauce, chunky chips, garden peas

Slow Roasted Full Rack Pork Ribs £22.95

smothered in a Korean BBQ sauce that melt of the bone, served with homemade ruby coleslaw & fries **gf**

Classic Prawn Linguine £18.95

king prawns cooked in olive oil, garlic, chilli flakes, lemon zest & juice, white wine and rocket **gfa**

Homemade Comforting Risotto £13.95

a rich pea risotto topped with courgette frites **vg/gf**

Add: Chicken & Chorizo [supp £4.35]

• DESSERTS

Chocolate Brownie £6.95

served with Gelato **gf/vg**

Homemade Cheesecake £7.95

ask for today's flavour **v**

Homemade Hot Pudding Of The Day £7.95

served with vanilla custard or Gelato **v**

Homemade Crème Brûlée **v/gf** £6.95

Espresso Martini Tiramisu **v** £7.50

Choc Brownie Sundae **v/gf** £7.50

Exmoor Gelato From Scrumdiddly £7.95

3 scoops - please ask for todays flavours **v**

vg sorbet available

Homemade Vegan Strawberry & Lemon Posset **vg/gf** £6.95

SALADS

Mingle Cob Salad £15.95

Crispy battered tender chicken breast, bacon, lettuce, cheddar, sweetcorn, olives, avocado, tortilla chips & Caesar dressing

Vegan Cob Salad £15.95

Beetroot falafels, lettuce, sweetcorn, olives, avocado, tomato, courgette frites, tortilla chips & Burmese, lemongrass mayo **vg/gf**

Salmon Nicoise £17.95

new potatoes, green beans, olives & boiled egg **gf**

KIDS MENU

£8.95 comes with a glass of squash and a scoop of scrumdiddly gelato for dessert. for children 10 & under

Penne Pasta

with rustic Italian style tomato sauce **vg/gfa**

Battered Chicken Goujons

with fries & peas or beans

Fish Fingers

with fries & peas or beans

'Pizza' Ciabatta

with rustic Italian style tomato sauce topped with cheddar cheese **v**

Butchers Sausage & mash

with gravy on the side