



B R E A K F A S T

SERVED ALL DAY

Farm House Sausage or Bacon (or Both!) £7

A Choice of Locally Produced and Nitrate free Sausage or Bacon on Sourdough

Sourdough Toast (V) £3.50

Choice of Local Butter or Strawberry Jam

Greek Yoghurt (V) £5.00

With a choice of Honey and Fruit, or Honey and Compote

TOASTIES

Cookswood Cubano £7.50

Somerset Cheddar, Wiltshire Ham and English Mustard on Sourdough

The French (V) £7.50

Caramelised Onion, Somerset Brie and Red Onion Chutney on Sourdough

The Italian £7.50

Pesto, Micro Basil, Sunblushed Tomato, Cherry Tomato, Mozzarella, Somerset Cheddar, Prosciutto Ham on Sourdough. Vegetarian Option Available.

OPEN SANDWICHES

Smoked Salmon Sesame £8.50

Smoked Salmon open sandwich on Sourdough with Avocado, Capers, Microgreens Sesame Seeds and Lemon

Smashed Avocado (V) (Ve) £7.50

*Smashed Avocado on Sourdough with Sundried Tomato, Feta and Pomegranate, Microgreens and Lemon
Vegan option available.*

S A L A D S

The Greek (V) (Ve) £8.00

*Hummus, Microgreens, Basil, Olives, Cherry tomatoes, Sunblushed Tomatoes, Cucumber and Feta.
Vegan option available.*

Cookswood Caesar £12.00

*Herby Chicken Thigh, Sourdough Crutons, Crispy Prosciutto, Lettuce, Shaved Parmesan, Capers, and
Caesar Dressing*



FROM THE BAR

Marinated Olives (Ve) £5

Olives Marinated in Fennel, Garlic, Orange Zest, Lemon and Chilli

Somerset Cheese Straws (V) £7

Three handmade Somerset Straws, baked with the only Cheddar made in Cheddar

Pork Scratchings £7

Crunchy Salted Pork Skin produced by the wonderful local Somer Valley Farms

Foccacia and Flavoured Butters (V) £7

Foccacia served with a Trio of Flavoured butters. Red wine and Shallot, Lemon and Caper, Garlic and Herb

Crisp Bowl (V) £3

A choice of Lightly Salted, Somerset Cheddar or Desert Salt and Vinegar

GRAZING

Pheasant and Armagnac Pate £12.50

Pheasant and Armagnac Pate served with Dates, Sourdough and Toasts

Somerset Grazing Board £22

Featuring our house Somerset Artisanal Cheeses and Charcuterie Meats. Oak Smoked Cheddar, Kelston park Brie, Wyfe of Bath. Somer Valley Prosciutto, Breasola, Somerset Cider Chorizo. Toasts, Sourdough and Fruits

Fromage Fort £12.50

Traditional French Cheese Dip made from an assortment of Artisanal Cheese and White Wine

Baked Camembert (V) £12.50

Camembert baked with Herbs and Garlic, served with Sourdough Toasts and Fruits

FLATBREADS

Mushroom and Brie (V) £12

Flatbread topped with Balsamic Mushrooms, Shallots, Rosemary, Thyme and Brie

Pesto and Prosciutto £13.50

Flatbread topped with Pesto, Mozzerlla, Olives, Sunblushed Tomatoes and Prosciutto

Mediterranean Vegetable (V) (Ve Available) £12

Flatbread topped Feta, Mediterranean Vegetables and Hummus (Vegan Option Available)

DESSERT

Warm Chocolate Brownie and Ice Cream £6

Warmed Chocolate Brownie with Clotted Cream Ice Cream

Affogato (Add Coffee Liquor) £4.50/£6.50

Clotted Cream Ice Cream bathed in Espresso

Slice of Cake £6

Daily Selection of Homemade Cake, served with a Hot Drink of Choice