

sample menu

Olives	£1.95
Garlic bread	£2.50
Antipasti: olives, charcuterie meats and fresh bread with a seasonal vegetable – ideal for two people to share!	£7.95

Starters

Vegetarian Moroccan flavoured tomato and lentil soup with fresh herbs and lemon (v)	£5.50
Roast pumpkin gnocchi with rocket pesto and parmesan (v)	£5.95
Chilli salt squid, fresh from south coast day boats, with sweet chilli sauce and aioli (v)	£7.95
Mushroom risotto with crispy pancetta and truffle oil	£6.95
Crispy duck salad with caramelized plums, cucumber and spring onions	£5.50
Rustic goats cheese salad with pancetta, roasted beetroot and blackcurrant chutney and croutons	£6.95
Vegetarian rustic goats cheese salad with roasted beetroot and blackcurrant chutney and croutons (v)	£6.95
Courgette fritters with dill crème fraîche and tomato chutney (v)	£5.50

Mains

Sirloin steak with slow roasted tomatoes, mushrooms and chips, served with either garlic and herb butter or a red wine sauce	£18.95
Slow cooked shoulder of pork with cider brandy sauce, seasonal vegetables and crispy champ mash	£14.95
Chicken saltimbocca with courgette fritters, dill crème fraîche and tomato chutney	£13.95
Line caught Cornish whole roasted plaice with shrimp and caper butter and new potatoes (The fish will be served whole, but can be filleted if you prefer) (v)	£16.50
Sumatran lamb curry with aromatic rice, prawn crackers, green bean sambal and a fresh sesame relish	£14.95
Local venison – seared rare with it's slow cooked ragout and damsons, with celeriac and rocket crush	£17.95
Parcels of cannellini beans and pumpkin wrapped in chard with a mushroom and tarragon broth and confit potatoes (v)	£12.95
Vegetarian mushroom risotto with truffle oil (v)	£12.95

Sides:

Chips, New Potatoes, Mash, Mixed salad, and Seasonal vegetables	£3.00 each
Green salad	£2.50

Pizzas

Thin crust, crispy traditional stone baked pizzas from our wood fired oven:	
Margherita – tomato and mozzarella, the classic!	£7.50
Al Funghi – a mixture of mushrooms cooked with garlic and herbs topped with crispy speck and melting Fontina	£9.00
Frutti di mare – a mixture of shellfish including mussels, clams, and scallops cooked with garlic and herbs, piled freshly cooked onto your pizza!	£10.00
Red onion marmalade and dolcelatte – a Grange favourite, sticky and tasty!	£8.00
Parma ham, rocket and mozzarella with shavings of parmesan	£9.50
Pesto (no tomato this time!) roasted butternut squash with salami and/or fontina topped with rocket	£8.50
Salami, olives, mushrooms, and garlic butter topped with rocket	£9.00
Fiorentina – spinach, olives, egg and parmesan	£8.50
Pepperone, chillis, speck and Italian sausage – hot and meaty!	£9.50

... or make up your own designer pizza with any of the following toppings...

olives, anchovies, capers, bacon, garlic, salami, speck, parma ham, rocket, peppers, egg, basil, pesto, tomatoes, Italian sausage, mushrooms, roasted pumpkin, chorizo, onion, chilli or garlic butter

80p per extra topping

Puddings

Blackberry and apple crumble, with vanilla custard or ice cream	£4.95
Raspberry and hazelnut vacherin	£5.95
Sticky praline and hazelnut pudding, with dulce de leche ice cream	£6.50
White chocolate and cardamom mousse with pomegranate seeds in a chocolate teardrop	£5.95
Honey glazed figs with Tinto de Verano sorbet and compôte of blackberries	£5.50
Choice of ice creams and sorbets	£4.00

Muscat de Beaumes de Venise, Domaine de la Pigeade – a glass of nectar from this incredibly beautiful area of France. Ideal as an aperitif, with puddings or with cheese

£3.00 per glass

Cheeses

Godminster Cheddar – organic from Bruton, the best cheddar we've tasted! Rich and creamy	£5.50
Dolcelatte with schiacciata, a flat Tuscan grape bread...even better with a glass of Vin Santo	£6.00
Stinking Bishop – wonderful flavours, a Slow Food treat from Gloucestershire	£7.00
A piece of each of Godminster, Dolcelatte, and Stinking Bishop	£10.50

*Vin Santo – "Holy" wine, made from the juice of grapes dried under the Tuscan sun. Rich and mellow
Portal late bottled vintage 2000*

£3.00 per glass

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