## STARTERS

Soup of the Day, warm ciabatta (GF) (V) £5.45

Jerk Chicken Skewers (GF) £5.45

Served with Indian salad

Potted Brown Shrimp (GF) £7.25

**Sauteed Wild Mushrooms** (GF) £5.95 Served on toast, finished with balsamic & parmesan

With toasted ciabatta and lemon

**Chicken Liver Pate** (GF) £6.45 Served with toast and red onion chutney

# SHARING PLATTERS

Bread, Olives and Aioli (GF) (V) £5.95

Whole Baked Camembert £9.95 Infused with garlic and rosemary, served with warm ciabatta and chutney (GF)(V)

Nachos £9.95 With guacamole, salsa, sour cream, cheese &

jalapenos (GF)

Somerset Charcuterie £12.95

With fennel & cider salami, Somerset chorizo, beef bresola, pancetta, sliced milono, olives, ciabatta loaf, and choice of stilton or cheddar cheese

### FROM THE SEA

**Tempura Battered Haddock** (GF) £8.95 (SA) / £10.95 With chips, garden peas and homemade tartare sauce

**Catch of the Day** £ Market Price Please ask about today's fresh fish specials (GF)

#### KID'S MENU All £4.95

Ham Egg and Chips (GF)
Tomato penne pasta
Chicken Nuggets, Chips and Beans (GF)
Beef burger, chips, salad

# TLK FAVOURITES

Preston Farm Steak and Badger Ale Pie £11.95 Homemade individual short crust pastry pie served with chips, peas and gravy (GF)

Honey Glazed Ham £8.95(SA) /£10.25 Brace of eggs with chips and piccalilli (GF)

Breaded Cajun Chicken with Caesar Salad £10.95
Cos lettuce, anchovies, croutons, bacon, Caesar dressing and new potatoes (GF not breaded)

Ploughmans £11.95

With terrine, cheese, honey-glazed ham, pickled onion, pork pie, apple, coleslaw, piccalilli, chilli, pickled egg and ciabatta loaf (GF)

## PASTAS AND SALADS

Tuna Nicoise (GF)

£14.95

Curly kale, spinach, sun-dried tomatoes, olives, capers, new potatoes, green beans & poached egg

**Spaghetti Pescatora** £11.95 (SA)/£13.95 Greenlip mussles, seafood mix, tomato sauce, chorizo, chilli

BBQ Ribs Half rack £9.45 / £12.95 With salad, coleslaw and chips (GF)

**Sweet Potato Pancakes** (GF) £9.95 (SA) / £11.95 With goat's cheese and sun-dried tomatoes

# FROM THE GRILL

All our meat is locally sourced; beef from Preston Farm Tarrant Rushton, Lamb from Blandford and Game from Shapwick

**Burgers:** All burgers come in a toasted brioche bun with gherkins, tomato and lettuce, with a side of chips and coleslaw (All can be GF but served with no bun)

100% Preston Farm Beef Burger £11.95

Pulled Pork with guacamole £12.45

Tempura battered fish with tartare sauce £11.95

Add cheese/bacon / or an egg All £1

**Steaks:** All our steaks come with chips and a panache of tomatoes, mushrooms and spinach (All GF)

Rump Steak £15.95

Gammon Steak (Add egg £1, Add Pineapple£1) £11.95

Mixed grill with rump steak, gammon, sausage, black pudding and lamb chop £19.95

Add a sauce or Topping: All £2.95

Green Peppercorn, Brandy and Mushroom, Red Onion and Stilton Melt (All GF)

#### SIDE ORDERS

Chips & Cheesy Chips (GF) £2.95 / £3.45

Garlic ciabatta 2 piece £2.45 / 4 piece £3.75

Buttered New Potatoes (GF) £1.95

Homemade Onion Rings (GF) £3.25

Green Vegetables (GF) £1.95

Garlic Mushrooms (GF) £2.45

#### DESSERTS

Warm Chocolate Brownie £5.45
With New Forest mocha ice-cream

Strawberry and Vanilla Panna Cotta (GF)

£5.45

With New Forest banana ice-cream

Rhubarb and Apple Pancake (GF) £5.45

With New Forest clotted cream ice-cream

Lemon, Lime and Gingernut Cheesecake £5.45

**Chocolate and Mint Brulee** (GF no shortbread) £5.45

With shortcake

Cheese Selection (GF) £7.95

Served with celery, frozen grapes, chutney & biscuits

Please choose from the following:

Somerset Brie, Cornish Yarg, Stilton, Coastal Cheddar, Smoked Applewood

#### LUNCH TIME BITES

Served 12-3 weekdays, 12-5 Weekends & Bank Hols

Jacket Potatoes: (All GF) £6.95

Served with salad and coleslaw Choose from the following fillings:

Cheese and Beans Cheese and Mushrooms

Bacon and Brie Jerk Chicken

Tortillas Wraps: (All GF) £6.95

Served with salad and tortillas crisps Choose from the following fillings:

Cheese and Chutney Ham Piccalilli and Salad

Jerk Chicken Bacon and Brie
Tempura battered fish with tartare sauce