



















AUTUMN & WINTER MENU

ALL DAY FROM 12:00PM - 7:00PM




BEFORE THE MAIN EVENT *Homemade bread, olives, balsamic & olive oil* **£3.95**

STARTERS

ALLERGENS

Soup of the day <i>served with homemade bread roll (Vegan/GF on request)</i>	£4.50	   
Buttermilk chicken strips <i>served with chipotle mayo</i>	£4.95	 
Salt and pepper squid <i>served with paprika mayo on a bed of rocket and sweet drop peppers</i>	£5.95	 
Cheddar and leek pie <i>served with a dressed side salad (V)</i>	£5.95	    
Chicken liver pate <i>on melba toast with a side salad</i>	£5.95	    

MAINS

QUEEN'S COLLEGE TAUNTON Chef's Special vegetable korma (V) (Ve) <i>served with fluffy jasmine rice, naan bread and mango chutney</i>	£8.95	   
Sausage and mash <i>served with chargrilled broccoli, onion gravy and crispy onions</i>	£9.95	  
Exmoor ale-battered fish and chips <i>minted mushy peas, homemade tartare sauce</i>	£10.95	    
Pork chops with a herb crumb <i>served with mash, seasonal greens, and garlic and parsley butter</i>	£10.95	  
Chicken Caesar salad <i>with anchovies, croutons and parmesan</i>	£10.95	    

DESSERTS

Seasonal crumble <i>served with custard or ice cream (V)</i>	£4.95	  
Sticky toffee pudding <i>served with butterscotch sauce and vanilla ice cream</i>	£5.95	   
Chocolate and orange sponge <i>served with vegan vanilla ice cream (V) (Ve)</i>	£6.95	 
Ice cream or sorbet	£3.95	