THE MARTLET

TO START

Crab & parmesan souffle **£8.50**
Twice-baked crab souffle with paprika mayonnaise & cheesey leek gratin

BBQ pulled pork salad **£9**
Slow cooked pulled pork served with new potatoes in chive creme fraiche, bramley apple puree & watercress salad (gf)

Thai peanut cauliflower wings **£8**
Crispy cauliflower wings topped with pickled shallots served with a satay dipping sauce (gf / df / v / ve)

Classic prawn cocktail **£8**
Prawns served on a bed of crisp lettuce, topped with Marie Rose sauce finished with a wedge of lemon & brown bread & butter (gfo)

Lamb koftas **£9**
Juicy spiced lamb skewers served with spicy fennel & pomegranate slaw, yoghurt flatbread & sauce Algerienne (gfo)

Soup of the day (gfo / v / ve) **£7.50**
Freshly made soup served with toasted ciabatta

PUB GRUB

Breaded Scampi **£9.50 / £16**
Juicy wholetail scampi served with fries, garden pea's and tartar sauce (df)

Otter Bitter battered Haddock & Chips **£9.50 / £16.50**
Golden battered fillet of haddock served with chunky chips, mushy peas, curry & tartar sauce (gfo)

Gammon, egg & chips **£9 / £16**
6oz gammon steak with crispy fried local Deane Barton eggs served with garden peas & chunky chips (gf / df)

BURGERS

Southern fried ranch burger **£16.50**
Crispy Southern-fried chicken breast served with melted cheddar and a creamy ranch dressing, gem lettuce & crispy onions (gfo)

The classic Martlet Burger **£16**
Flame-grilled 6oz beef patty with melted onions, melted cheese, American mustard, ketchup, gherkins (gfo)

BBQ pulled pork burger **£15**
Slow-cooked pork shoulder topped with BBQ sauce, crispy onions & crunchy coleslaw (df / gfo)

Moving mountains plant burger **£15**
A juicy 100% plant burger topped with lettuce, tomato, vegan mayonnaise & smoked tomato relish (df / v / ve)

***all served with fries & slaw**

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MAIN COURSE

12oz Rump steak £24
Served with grilled tomatoes, baked flat mushrooms served with chunky chips and a choice of blue cheese or peppercorn sauce (gf)

Somerset cider-braised pork belly £19
Slow-cooked pork belly served with black pudding potato rosti, savoy cabbage & a cider grain mustard sauce (gf)

Sausage & mash £17
Pan-fried pork sausages served with creamy Colcannon mash, greens, charred leek puree and a rich onion gravy (gf)

Vegetarian Sausage & mash £17
Vegetarian sausages served with creamy Colcannon mash, greens, charred leek puree and a rich onion gravy (vg / v)

Salmon, prawn & haddock chowder £18
A rich creamy seafood chowder topped with a parsley crumb served with baked ciabatta

The Martlet pie £18
Slow-braised beef brisket, smoky pancetta & earthy portobello mushroom encased in shortcrust pastry, served with mash, buttered leeks, savoy cabbage & red wine gravy

The Veggie pie £17
Roasted butternut squash, kale & porcini mushrooms with creamy goats cheese wrapped i served with seasonal vegetables & vegetarian gravy (v)

Harissa chargrilled aubergine £15.50
Smoky chargrilled aubergine brushed with spicy-sweet harissa topped with creamy feta all in a lemon coconut dressing served with harissa roasted tomatoes, a rocket & mint salad & toasted pine nuts
(v / ve / gf / df)

Curry of the day £18
Freshly prepared curry, changing daily, served with pilaf rice, naan bread & chips

ON THE SIDE

Olives £4

Onion rings £4.50

House salad £3.50

Seasonal greens £3.50

Chunky chips / skinny fries £4.50

Chunky chips / skinny fries with cheese £5.50

Garlic bread £4

Garlic bread with cheese £5