

Sharers

Rosemary & Garlic Camembert Baked in Sourdough , British apple & fig chutney, celery (v)	15
Sourdough Boule , extra virgin olive oil, balsamic vinegar, Maldon sea salt butter (v)	5.5

Starters

Pan-Seared Scallops , cauliflower purée, chorizo, salsa verde and beef dripping pangrattato crumb	10
Duck Parfait , British apple & fig chutney, toasted brioche^	7.5
Handmade Scotch Egg , bloody mary ketchup, truffle oil	7
Grilled Goat's Cheese & Beetroot Salad , roasted balsamic beetroot, fresh apple, cherry tomatoes (v)	7
Roasted Butternut Squash & Mushroom Risotto , saffron milk cap, straw & porcini mushrooms, basil pesto, pumpkin seeds (ve)	sm/lrg 7/14.5
Crispy Squid , red chilli & mango salsa	7.5
Mussels in Somerset Cider , mussels in a cider, thyme & cream sauce, samphire, toasted sourdough	9.5

Mains

See our daily specials menu for seasonal dishes prepared by our chefs

For Two to Share Chateaubriand , prime 16oz fillet steak, expertly aged for a minimum of 30 days, balsamic plum tomato, tobacco onions, triple-cooked chips, your choice of peppercorn^, Béarnaise^ or beef dripping & thyme sauce. Our chef recommends medium rare.	60
30 day-aged 10oz Ribeye Steak , balsamic tomato, tobacco onions, triple-cooked chips, your choice of peppercorn^, béarnaise^ or beef dripping & thyme sauce	26

British Free-Range Pork Cutlet , white bean & chorizo ragu dressed heritage potatoes, roasted shallot, salsa verde, preserved lemon aioli	18.5
Chicken, Somerset Brie & Smoked Bacon Pie , shortcrust pastry base with a crisp breadcrumb & ham topping, clotted cream mash with a pangrattato crumb, buttered leeks & cavolo nero, thyme-roasted carrots, bordelaise sauce^	16
Lemon & Garlic Half-Roast Chicken , truffled rosemary and parmesan fries, bordelaise sauce^, preserved lemon aioli	16
British Outdoor-Bred Pork Sausage & Spring Onion Mash , crispy tobacco onions, red wine jus. Vegetarian serve available (v)	14.5
Pan-Roasted Fillet of Salmon , red pepper ragu, sautéed heritage potatoes, chorizo, spinach, lemon & white wine velouté	16.5
Nourish Bowl , Lebanese-style freekeh grains, roasted butternut squash, grilled red peppers, roasted chickpeas, hummus, pomegranate (ve) <i>Add chipotle chilli corn falafel (ve), add halloumi (v), add chicken 3</i>	13
Shredded Duck Salad , carrot & cucumber ribbons, pak choi, Asian slaw, radishes, red chilli, hoisin, plum & sesame dressing	14.5
Beyond Meat™ Burger , vegan burger patty, mature Cheddar alternative made with coconut oil, Scotch Bonnet sauce, pink pickled onions, vegan mayonnaise, in a toasted brioche-style bun, your choice of salad (ve) or seasoned fries (v)	15
Prime Steak Cheeseburger , grilled beef patty made from prime cuts of steak, smoked Cheddar cheese, toasted brioche-style bun, seasoned fries, house burger sauce <i>Add streaky smoked bacon 1.5</i>	15
Pale Ale-Battered Atlantic Cod & Triple-Cooked Chips , minted crushed peas, homemade tartare sauce	16
Mussels in Somerset Cider , one kilo of mussels in a cider, thyme & cream sauce, samphire, toasted sourdough, seasoned fries	18.5

Sides

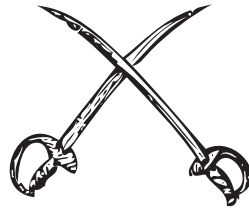
Halloumi Fries (v) 7	Triple-Cooked Chips (v) 4.5	Truffled Rosemary & Parmesan Fries 5	Seasonal Vegetables (v) 4	Avocado & Cherry Tomato Salad (ve) 4
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Desserts

Warm Belgian Chocolate Brownie , honeycomb ice cream (v)	7
Sticky Toffee Pudding , bourbon vanilla ice cream (v)	7
Caramel Biscuit Torte , cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve)	7
Blackberry Eton Mess , fresh blackberries, freshly whipped cream, British blackcurrant curd, crushed meringue, amaretti biscuits (v)	7
Apple & Damson Crumble , vanilla crème anglaise or bourbon vanilla ice cream (v)	7.5
British Cheeses , Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, with Fudge's biscuits, British apple & fig chutney, celery (v)	9.5

Hot Drinks

Espresso 2.75	Cappuccino 2.95	Latte 2.95	Americano 2.95	Pot of Tea for One 2.75	Selection of Flavoured & Herbal Teas 2.75
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THE
SPANIARDS
INN

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All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. ^ = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.