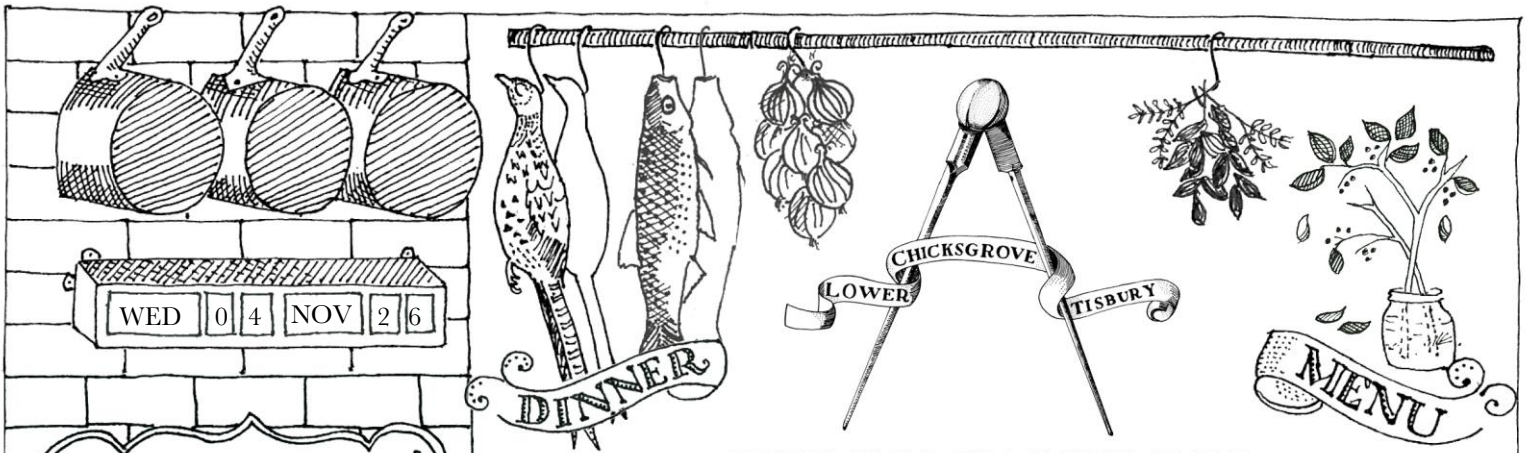


THE COMPASSES INN

BAR SNACKS

£7

Scotch egg

Crispy chilli squid

Baba ghanoush, grilled ciabatta (VG)

SIDES

£4

Buttered green beans

Chips

Dressed leaves

WINE OF THE WEEK

£35.20

Chateau Grand Village Merlot/Cabernet 2022

France

APERITIFS

£10

Negroni Sbagliato

Elderflower Spritz

Limoncello Spritz

Botivo Spritz (0%)

STARTERS

Tomato, red lentil & harissa soup, bread (VG/GFO) £11.50

Smoked venison, rocket & goats cheese, lemon dressing, grilled ciabatta (GFO) £12.50

Roasted squash, walnut & basil pesto, garlic spinach, feta (GF) £11.50

Cured trout, dill & mustard cream, pickled cucumber, toast (GFO) £13.50

MAINS

Chicksgrove rump steak, Dianne sauce, chips, salad (GF) £28.50

Chicksgrove Hogget pie, mashed potato, savoy cabbage, hogget gravy £25.50

Beef rendang, jeera rice, kachumber salad, yoghurt, chapatti (GFO/DF) £25.50

Roast skate wing, lemon & caper beurre noisette, new potatoes & green beans (GF) £27.50

Crab & chilli linguini, pangratatto, parmesan £28.50

Lemon and roasted fennel risotto, crispy sage, parmesan (V/GF) £20.50

Grilled cauliflower, cumin hummus, curry vinaigrette, cashew brittle (VG/GF) £19.50

PUB FOOD

Grilled beef burger, Ogleshield cheese, tomato, gherkin, chips £21.50

Chilli cheese beef burger, adobo sauce, pickled jalapenõs, chips £21.50

Beer battered fish & chips, minted mushy peas, tartare sauce £22.50

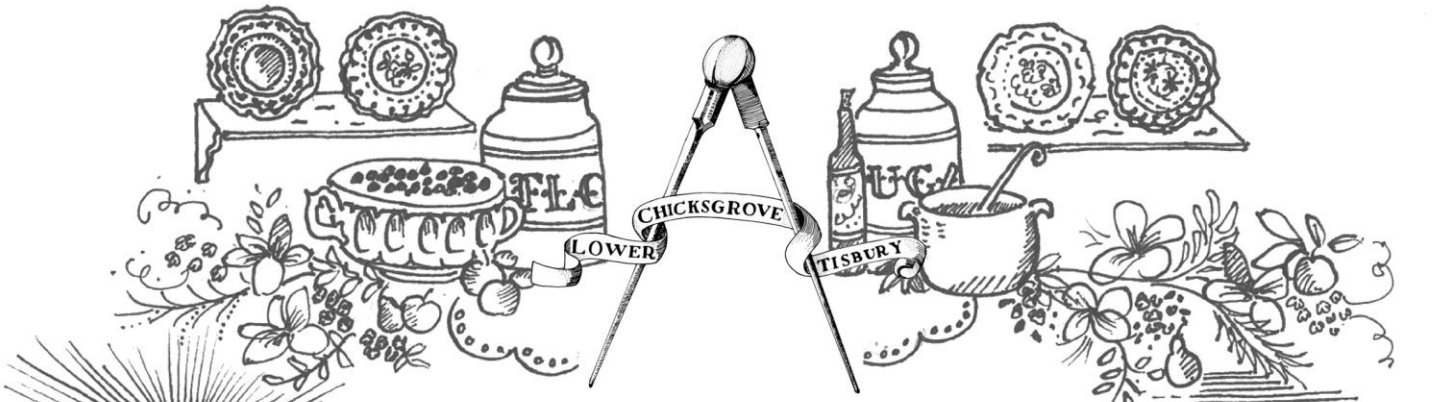
Fish pie, buttered green beans (GFO) £22.50

Please make our staff aware if you have any allergies, we will do our very best to accommodate you.

We cannot guarantee all dishes are allergen free due to the size of our kitchen.

V *vegetarian* VE *vegan* GFO *gluten free option available – we will always try to adapt any dish to suit you. Please ask.*

12.5% discretionary service charge will be added to your bill, please let us know if you would like us to remove it.



PUDDINGS

£9.00

Sticky apricot, date & walnut pudding, clotted cream (GFO)

Blackberry Bakewell tart, vanilla ice cream

Panna cotta, brandy snap, roasted rhubarb & ginger (GFO)

Chocolate almond brownie, chocolate sauce, vanilla ice cream

Spiced apple & toffee cheesecake

TEA & CHOC

£3.00

Breakfast tea

Breakfast tea

Earl Grey

Green tea

Camomile

Fresh mint

£4.00

Hot chocolate

COFFEE

Americano £3.50

Espresso single £3.00

Espresso double £3.50

Latte £3.80

Cappuccino £4.00

Flat white £3.80

Macchiato £3.60

Affogato £7.00

Irish coffee £9.00

CHEESE

£9.00

Caerphilly, apple & apricot chutney,
grapes, Fudges biscuits

DIGESTIFS

Disaranno £4.20

Courvoisier £4.50

Somerset Cider Brandy 5 year £6.50

Somerset Cider Brandy 10 year 8.50

DESSERT WINES

Château Peyssonnie, Muscat, France £10.00

Banyuls, Domaine de Valcros, 2017 £12.00

Dr. H Thanisch, Riesling 2014 £17.00

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