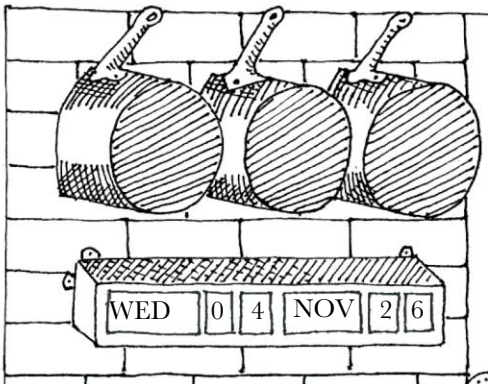


BAR SNACKS

£7

Scotch egg

Crispy chilli squid

SIDES

£4

Buttered green beans

Dressed Leaves

Chips

WINE OF THE WEEK

£55.20

Domain de Sacy

Sancerre 2022,

Loire,France

APERITIFS

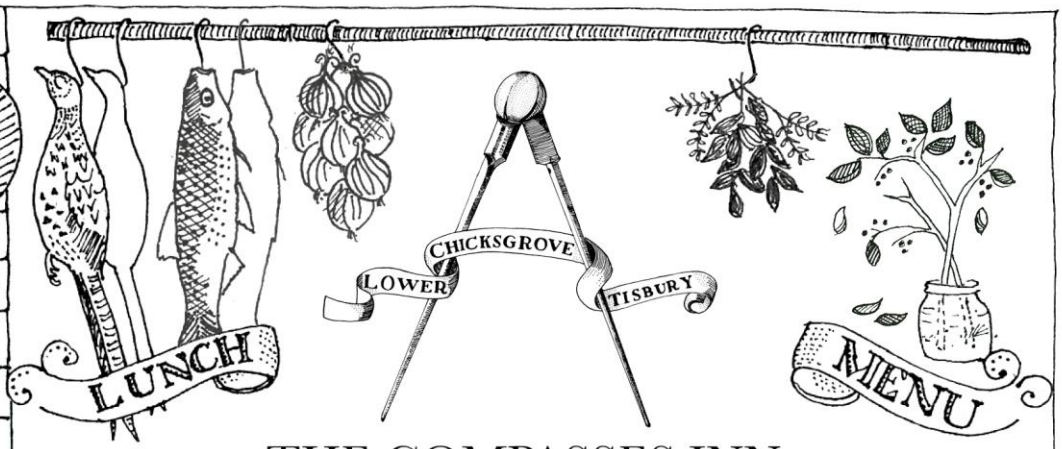
£10

Negroni Sbagliato

Elderflower Spritz

Limoncello Spritz

Botivo Spritz (0%)



THE COMPASSES INN

LUNCH

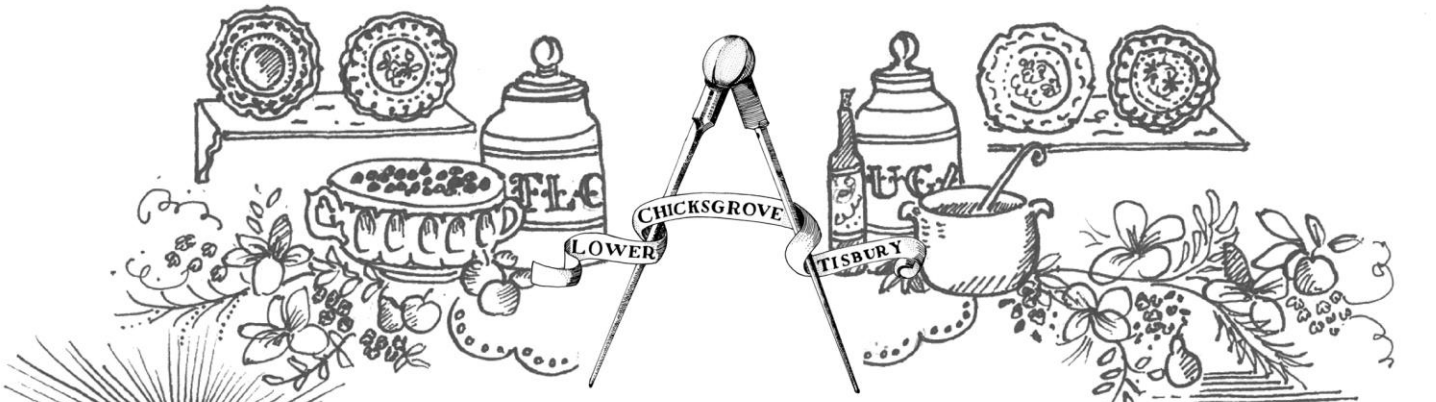
Tomato, red lentil & harissa soup, bread (V/GFO)	£11.50
Roast squash, walnut & parsley pesto, garlic spinach, feta (V/GF)	£11.50
Smoked venison, rocket & goats cheese, lemon dressing (GF)	£12.50
Cured trout, dill & mustard cream, pickled cucumber, toast (GFO)	£13.50
Rare roast beef, caramelised onion marmalade & cheese ciabatta	£14.50
Roast pork, watercress & apple sauce ciabatta, salad	£14.50
Grilled beef burger, Ogleshield cheese, tomato, gherkins, chips & salad (GFO)	£21.50
Green chilli cheese beef burger, adobo sauce, pickled jalapenos, chips & salad (GFO)	£21.50
Fish pie, buttered green beans (GFO)	£22.50
Beer battered fish & chips, minted mushy peas, tartare sauce	£22.50
Lemon and roasted fennel risotto, pangratatto, parmesan (GFO)	£20.50
Beef rendang curry, jeera rice, yoghurt, kachumber salad	£25.50
Chicksgrove Hogget pie, mashed potato, savoy cabbage, gravy	£25.50
Roast plaice, lemon & caper beurre noisette, new potatoes & green beans (GF)	£27.50
Grilled Chicksgrove rump steak, Diane sauce, chips, salad (GF)	£28.50

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

Chocolate almond brownie, chocolate sauce, vanilla ice cream

Spiced apple & toffee cheese cake

CHEESE

£9.00

Caerphilly, apple & apricot chutney,
grapes, Fudges biscuits

TEA & CHOC

£3.00

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

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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