



Lunch Sample Menu

Aperitifs

Aperol Spritz	£12.00
Barrel aged Negroni	£12.00

Spring Cocktails

Apple Standard	£12.00
Lemongrass Drop	£12.00

Today's Special: Pappardelle of beef ragù with parmesan and focaccia crumb £26.00

Starters

Chilled gazpacho Andaluz with basil oil	£ 9.50
Cheese and chive croquettes with truffle honey (v)	£ 8.50
Spiced aubergine and hummus dips with flatbread (v)	£ 9.00
Korean popcorn chicken with gochujang mayonnaise	£ 9.00
Salt and pepper squid with saffron aioli and green chilli	£11.00
Jersey Royal oysters with shallot vinaigrette and lemon	£ 4.00 each
Chicken liver parfait with white wine jelly and toasted brioche	£12.00
Burrata 'Caponata' with black olives, wild garlic pistou and basil (v)	£15.00
Scallop ceviche with wasabi mayonnaise, whipped avocado, jalapeño, honey and yuzu dressing	£18.00

Main Courses

Barbeque beef short rib with macaroni cheese, creole coleslaw and red eye gravy	£36.00
Chicken Parmigiana with celeriac and apple remoulade, basil mayonnaise and rocket	£25.50
Roast Cornish cod with petit pois à la française, Jersey royal potatoes, pancetta and crispy egg	£28.00
Homemade tagliatelle of morels with shallot cream, asparagus, brioche crumb and wild garlic pistou (v)	£28.00

Pub Classics

Beer-battered haddock and chips with tartar sauce, mushy peas and curry sauce	£21.50
The Apollo Arms cheeseburger with brioche bun, house burger sauce and fries (add bacon - £2.50)	£16.50
Flat Iron steak with triple cooked chips, roasted red onion, truffle mayonnaise, red wine jus and rocket	£28.00

Summer Salads

Caesar salad with anchovies, parmesan and soft boiled egg (add crispy chicken - £8.00)	£11.00/£19.00
Peking crispy duck leg salad with grapefruit, pomegranate, mouli, herb cress, hoi sin and sesame	£24.00
Heritage tomato, burrata and avocado 'Caprese salad' with aged balsamic and butterhead lettuce	£23.00

Sides

Aspen fries	£ 6.00	Green beans with garlic and parmesan	£ 6.00
Triple cooked chips	£ 6.00	Tenderstem broccoli with harissa yoghurt	£ 7.00

Desserts

Tiramisu	£ 9.50
Crème brûlée	£ 9.50
Mango, vanilla and lime 'Solero' baked Alaska	£13.50
Capezanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Dark chocolate mousse with salt caramel ice cream and chocolate tuille	£11.50
A plate of Golden Cross, Godminster, Colston Bassett Stilton and Tunworth with quince and crackers	£16.00

To Finish

Coffee or infusions with chocolate truffles	£ 7.00
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An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances; a full list of ingredients is available on request.

(n) = contains nuts. (v) = vegetarian.



Cocktail & Aperitifs

Aperol Spritz	£12.00	Bloody Mary	£12.75
The Paper Plane	£12.00	Bloody Martini	£14.00
Espresso Martini	£13.00	Bloody Caesar	£13.00
Great British Hugo	£13.00	Red Snapper	£12.75
Reverend Hubert Spritz	£12.50	Bloody Maria	£13.00
Flor de Caña "Dark & Stormy"	£12.00	Old Fashioned	£13.50
Italian Reverend Hubert Spritz	£12.50	Watermelon Gimlet	£12.50
Cazcabel "Tommys" Margarita	£12.00	Barrel aged Negroni	£12.00
Flor de Caña aged Old Cuban	£12.50	Cucumber & Chilli Margarita	£13.50

Mocktails

Virgin Margarita 0%	£8.50	Cranberry Ginger Fizz 0%	£8.50
Apple & Elderflower Mocktail 0%	£8.50	Virgin Grapefruit Paloma 0%	£8.50

Keg & Cask	Abv %	Half	Pint
Butty Bach	4.5	£ 2.90	£ 5.80
Hereford Pale Ale	4.0	£ 2.90	£ 5.80
Guinness	4.1	£ 3.50	£ 6.90
Lunar Lager	4.0	£ 3.10	£ 6.20
Estrella Galicia	4.7	£ 3.50	£ 7.00
Hawkstone Lager	4.5	£ 3.70	£ 7.30
Stowford Press Cider	4.5	£ 3.00	£ 6.00
Hazy days IPA	3.8	£ 3.25	£ 6.50

Bottled	Abv%	Size	Price
Lucky Saint	0.5	330ml	£ 4.50
Peroni (gf)	5.0	330ml	£ 5.50
Wignac Cidre (Bio/Rose)	4.5	330ml	£ 6.00
Showerings Triple Vintage Cider	6.8	375ml	£ 6.00
Longshot Hard Seltzer (Raspberry & Blackcurrant/Pink Grapefruit/Strawberry & Rhubarb)	4.0	440ml	£ 5.50

Sparkling	125ml	Bottle
Prosecco Spumante NV, Ca' di Alte, Veneto, Italy	9.50	42.00
Prosecco Rosè 2021, Ca' di Alte, Veneto, Italy		45.00
Raventos i Blanc 2021, Blanc de Blancs, Catalunya, Spain		62.00
Coates & Seely, Hampshire, England, Sparkling Brut	13.50	74.00
Coates & Seely, Hampshire, England, Sparkling Rosè	14.00	76.00
'Alma' Franciacorta Grand Cuvée Brut NV, Bellavista, Lombardia, Italy		80.00

Champagne	125ml	Bottle
Charles Heidsieck Cuvée Brut NV, Reims, Champagne, France	15.50	89.00
Pol Roger Brut, NV, Champagne, France		110.00
Charles Heidsieck Rosé, Reserve NV, Champagne, France		120.00
Brut Millesime 2008, Rare Champagne, Champagne, France		250.00

*A 125ml measure of any wine sold by the glass is available upon request
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Rosé	175ml	500ml	Bottle
Rosato, 2023, Ponte Pietra, Veneto, Italy	7.75	22.00	32.00
Luberon Rose 2023, Famille Perrin, Southern Rhone, France			37.00
Amie X organic Rose 2022, Languedoc, France	11.75	30.00	46.00
Miraval Cotes de Provence 2023, France			59.00
'Rose of Virginia' 2021, Barossa Valley, Charles Melton, South Australia			60.00
Amie X organic Rose 2022, Languedoc, France (150cl)			88.00

White	175ml	500ml	Bottle
Macabeo 2023, Molino Loco, Murcia, Spain	7.50	20.00	29.00
Viognier 2023 Baron de Badassière, Côtes de Thau, Languedoc, France			32.00
'P' Pinot Grigio 2023, Alpha Zeta, Veneto, Italy	8.50	24.50	35.00
'Wally' Sauvignon Blanc VdP du Val de Loire 2022, Les Caves de la Loire, France	9.00	25.00	36.00
'Papa Figos' Douro Branco 2021, Casa Ferreirinha, Portugal			38.50
Picpoul de Pinet 2023, Domaine La Croix Gratiot, Languedoc, France	10.75	26.00	40.00
'Maximin' Mosel Riesling 2022, Maximin Grünhaus, Maximin, Germany			44.50
Framingham Sauvignon Blanc 2022, Marlborough, New Zealand	12.25	33.00	48.00
'Vina Macharnudo Alto' Barrel-Fermented Palomino 2022, Valdespino, Andalucia, Spain			48.50
Vergelegen Reserve Chardonnay 2021, Stellenbosch, South Africa	12.75	35.50	50.00
Organic Vermentino delle Conchiglie 2022, Poggiotondo, Tuscany, Italy			51.00
'Montessoro' Gavi di Gavi 2022, La Giustiniana, Piemonte, Italy	13.50	36.00	53.00
Dao Encruzado 2021, Quinta dos Carvalhais, Portugal			58.00
Pouilly-Fumé 2022, Domaine Jean-Pierre Bailly, Loire, France	14.75	40.50	58.00
Chablis 2022, Les Hauts de Milly, Burgundy, France	15.25	41.00	60.00
'Rosa Ruiz' Albarino, Rias Baixas 2022, Galicia, Spain			62.00
'Bricco Ciliogio' Ameis 2022, Giovanni Almondo, Piedmonte, Italy			63.00
Florian Mollet Sancerre Tradition 2022, Domaine Roc de l'Abbaye 'Tradition', Loire, France			65.00
The Agnes' Chardonnay 2022, Crystallum, Cape South Coast, South Africa			66.00
'Calvarino' Soave Classico Pieropan 2021, Veneto, Italy			68.00
'Loiserberg' Kamptal Gruner Veltliner 2021, Loimer, Lower Austria			68.00
'Campinovi' Trebbiano 2019, Dievole, Tuscany, Italy			70.00
'Sul Vulcano' Etna Bianco Carricante 2020, Donnafugata, Sicily, Italy			77.00
Santorini Assyritiko Athiri Aidani 2021, Anhydrous, Greece			79.00
Rully, Maison de Montille 2020, Burgundy, France			82.00
Chablis 1er Cru 'Les Vaudevey' 2021, Domaine Laroche, Burgundy, France			88.00
Condrieu 2021, Mason Les Alexandrins, Northern Rhone, France			92.00
'Schist' Swartland Chenin Blanc 2021, Mullineux Single Terroir, South Africa			100.00
'Lenswood Vineyard' Adelaide Hills Chardonnay 2020, Shaw + Smith, South Australia			101.00
'B.A. Thierot Vineyard' Sonoma Coast Chardonnay 2020, Littorai, California, USA			122.00
Meursault 'Les Narvaux' 2022, David Moret, Burgundy, France			140.00

Orange

'Maceration de Soif' Sauvignon Blanc Vin Orange 2021, Dom Joel Delauney			50.00
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Brunch Sample Menu

(Available 10am to 2pm Saturday)

Açaí Bowl

Whipped semi-frozen berries topped with coconut yogurt, fresh berries, banana and nuts (n) (vg) £13.00

Smashed Avocado

With poached Clarence Court eggs, sourdough, Digby's chilli jam, crumbled feta and coriander (v) £11.50

Granola and Yogurt

House granola with coconut yogurt and fresh berries (vg) £ 9.00

Crab Benedict

Poached eggs on toasted sourdough muffin with dressed Dorset crab, sliced Hass avocado and black pepper hollandaise £13.50

Turkish Green Eggs

Poached eggs with super greens sauce, feta and sumac yogurt, Digby's homemade chilli jam and toasted sourdough (v) £11.00

Shakshouka

Fried eggs with spicy tomato, pepper and chili stew, coriander, guacamole, Greek yogurt and charred flatbreads (v) £13.50

Breakfast Bap

Sausage patty and smoked streaky bacon with chipotle mayonnaise, fried egg and mature cheddar in a brioche bun £13.00

English Breakfast

Cumberland sausages, smoked streaky bacon, black pudding, grilled mushrooms, roast Provençal tomato, baked beans, sourdough toast and eggs of your choice Half £9.50 / Full £16.00

Vegetarian English Breakfast

Herb stuffed mushrooms, spicy guacamole, roast Provençal tomato, tater tots, baked beans, sourdough toast and eggs of your choice (v) Half £7.50 / Full £12.50

Breakfast Extras

Smashed Avocado £5.00 / Stornoway Black Pudding £5.00 / Sourdough Toast £2.00 / Tater Tots £4.50 / Roasted Tomatoes £4.00 / Baked beans £4.00 / Cumberland Sausages £5.00 / Grilled Mushrooms £4.00 / Smoked Streaky Bacon £5.00 / Extra Egg £2.00

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Brunch Drinks Sample Menu

Coffees

Espresso	£ 2.25
Americano	£ 2.75
Macchiato	£ 2.25
Cortado	£ 2.25
Flat White	£ 3.20
Cappuccino	£ 3.20
Café Latte	£ 3.20
Mocha	£ 3.20
Cafetiere of D'oro Coffee (For 2-4 people with hot or cold milk)	£ 7.00

Teas, Infusions and Hot Chocolate

La Via del Tè Teas - (Earl Grey Imperiale, Camomilla, English Breakfast, Special Gunpowder Green, Infuso Frutti Di Bosco, Marrakech Mint)

Small Tea Pot (For 1 person)	£ 3.00
Large Tea Pot (For 2-3 people)	£ 6.00
Cioco Delice Hot Chocolate	£ 3.50

Juices and Smoothies

Juice of the Day	£ 4.50
Starkey's Farm Apple Juice	£ 3.80
Freshly Squeezed Orange Juice	£ 4.20

Iced Drinks

Iced Americano	£ 3.20
Iced Latte	£ 3.20
Iced Mocha	£ 3.20
Iced Tea	£ 3.20

Bloody Good Bloodies

Bloody Mary	£11.00
Bloody Maria	£12.00
Red Snapper	£12.00
Bloody Martini	£13.50
Bloody Caesar	£12.00

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Desserts

Tiramisu	£ 9.50
Crème brûlée	£ 9.50
Raspberry and white chocolate baked Alaska	£13.50
Capezzanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Apple and cinnamon crumble with vanilla ice cream and custard (n)	£10.50
A plate of Golden Cross, Godminster, Stilton and Tunworth with quince and crackers	£16.00

To Finish

Coffee or infusions with chocolate truffles	£ 7.00
<i>(Marrakech Mint, Earl Grey, English Breakfast, Camomile, and Gunpowder Green Tea)</i>	

Port

	75ml	Bottle
Unfiltered Late Bottled Vintage Port 2018, Sandeman, Douro, Portugal	£ 7.00	£62.50
20 Year Tawny Port, Sandeman, Douro, Portugal	£14.00	£90.00

Sweets and Stickies

	75ml	Bottle
Manzanilla 'Deliciosa' Pago de Miraflores NV, Valdespino, Andalucia, Spain	£6.00	
Pedro Ximénez 'El Candado' NV, Valdespino, Andalucia, Spain	£7.75	
Sauternes 2016, Château Laville, Bordeaux, France	£12.00	£60.00

Digestifs

Espresso Martini	£13.00	Cazcabel coffee	£ 5.50
Limoncello	£ 3.80		

Brandy & Cognac (25ml)

		Abv%	
Courvoisier	France	40	£ 4.60
Remy Martin VSOP	France	40	£ 4.90
Sassy Fine Calvados	France	40	£ 4.90
Baron de Sigonac 20yr	France	40	£ 9.00

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