



MENU

STARTERS

Homemade Soup (v) 4.95
freshly baked bread

Mixed Stuffed Olives (v) 3.50
with sun blushed tomatoes

Rustic Breads (v)
extra virgin olive oil, balsamic & hummus
for one 3.95
for two 5.95
add olives 2.00

Avocado & Prawn Salad 6.50
brandy infused marie rose sauce, served simply with wholemeal bread

Red Onion Tartlet (v) 5.95
topped with melted goat's cheese, pesto creme fraiche swipe

Venison Terrine 6.25
spiced plum chutney, toasted ciabatta

Beetroot Cured Salmon 6.95
with tzatziki & flat bread

The Mendip Sharing Board 14.95
Italian charcuterie, buffalo mozzarella, chicken strips, sunblushed tomatoes, beetroot cured salmon, mac n cheese parcel & olives

Tortilla Nachos (v) for one 4.95
for two 7.95

covered in melted cheese and jalapeño peppers, with sour cream, guacamole and salsa dips
add bbq pulled beef 1.50

Mushrooms (v) 5.95
chestnut & button mushrooms sautéed in garlic & tarragon cream, served on toasted brioche

Mac 'n Cheese (v) 5.95
deep fried breaded macaroni parcel, red pepper ketchup

Buttermilk Chicken 5.95
southern fried style chicken fillets, spicy cajun mayo dip



MAINS

Mendip Roast of the Day 12.95
roast potatoes, vegetables, yorkshire pudding and gravy

Pork 12.95
pulled pork, cider & apple shortcrust pie, wholegrain mustard & cider cream sauce, potatoes of the day & veg

Chicken 13.95
chargrilled chicken breast on a bed of baby leeks, shitaki mushroom cream, roasted garlic, veg & potatoes of the day

Monkfish Scampi 12.95
homemade scampi, coleslaw, skinny fries, tartare sauce, salad garnish

Chicken Burger 12.95
panko breaded buttermilk chicken burger, pesto mayo & buffalo mozzarella, fries

West Country Brisket of Beef 15.95
twelve hour slow roasted brisket, guinness & smoked bacon sauce, potatoes of the day and vegetables

Veggie Carbonara (v) 12.95
spaghetti tossed with mushrooms, cream & eggs, veggie parmesan

Double Mendip Beef Burger 13.95
topped with cave aged cheddar, red onion marmalade & fries
upgrade your fries to sweet potato fries 2.00

Tagliatelle Pollo Chorizo 12.95
tagliatelle pasta tossed with chicken, chorizo, Italian style tomato sauce, pinot grigio & cream

Cranberry and Vegetable Wellington (v) 13.95
potatoes of the day, vegetables and veggie gravy

More dishes overleaf!



Party, Party, Party!

We can seat up to 120 people so if you would like to have a big party why not book out our restaurant?

We also have a private room for smaller groups, perfect for family get togethers or meetings!

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**MENDIP
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— COUNTRY PUB —



MENU

THE MENDIP GRILL



8oz Rump	15.95
8oz Rib Eye	19.95
8oz Sirloin	17.95

All beef steaks served with slow roasted confit tomatoes, flat mushroom, fries and salad garnish

Choose one of the following sauces:

Brandy, cream & peppercorn	2.95
Mushroom & stilton cream	2.95

SIDES

Mixed Salad	2.75
Rocket, Parmesan and Balsamic Salad	2.95
Fries	2.95
with cheese	3.25

Full Rack of Baby Back Ribs 17.50
smothered in our sticky BBQ sauce, homemade coleslaw, fries

Chargrilled Gammon Steak 13.95
fresh pineapple, homemade coleslaw, skinny fries

Mendip Mixed Grill 18.50
4oz rump, chicken goujons, mendip ale sausage, 4oz gammon, sticky bbq ribs, black pudding, slow roasted confit tomato, flat mushroom and fries

Sweet Potato Fries	3.95
Coleslaw	2.75
Onion Rings	2.75
Garlic Ciabatta	2.95
with cheese	3.25

MENDIP SIZZLERS

Oriental Fillet Steak Strips	14.95
Tandoori Chicken	12.95
Sweet Chilli King Prawns	13.95
Hoi Sin Duck Leg	13.95
Falafel with Mint Yoghurt (v)	11.95

All our sizzlers are served on a black iron skillet with mini corn on the cob, onions mushrooms & peppers with two lightly toasted tortilla wraps.

add a portion of fries	2.50
sweet potato fries	3.95



DESSERTS

Strawberry & White Chocolate Cheesecake	6.25
raspberry ripple ice cream	
Vanilla Panna Cotta	5.75
winter berry compote	
Bread & Butter Pudding	5.95
made with maraschino cherries & maple syrup served with creme anglaise	
Salted Caramel Creme Brulee	5.95
Lemon Meringue Pie	5.95
mango sorbet	
Chocolate Mousse	6.25
in a toffee sauce based chocolate cup with salted caramel ice cream	

Selection of Ice Cream/Sorbet 4.95

Selection of Cheese with Artisan Biscuits

4 Cheeses	6.95
6 Cheeses	8.95

celery, grapes & chutney

Mendip Dessert Trio 11.95
(perfect for 2 to share)
white chocolate cheesecake, vanilla panna cotta, salted caramel creme brulee

PORT & WINE

Glass of LBV Port	(50ml)	3.50
Glass of Vintage Port	(50ml)	10.95
Concha y Toro Late Harvest Sauvignon Blanc	125ml	5.75
Maule Valley, Chile		
light, fresh and fruity with a long, subtle, honeyed finish		

TEA & COFFEE

Americano	2.60
Espresso	2.60
Cappuccino/Latte	2.95
Tea Selection	2.20
Liqueur Coffee	4.95

