

WELCOME TO THE "HOTEL MARINERS"

STARTERS

£7.95 each

Soup of the Day

Homemade soup served with warm ciabatta bread, a chunk of cheese and butter.

Sweet Chilli King Prawns

King prawns tossed in sweet chili sauce, served on toasted ciabatta with a fresh garnish.

Hot Honey Halloumi Fries

Golden, deep-fried halloumi fries drizzled with Hot honey sauce, served with a fresh garnish.

Vegetable Gyozas

Vegetable-filled gyozas tossed in a sweet chilli, soy and lime sauce, served on a bed of fresh salad leaves and finished with a sprinkle of sesame seeds.

Homemade Focaccia

Freshly baked focaccia served with basil oil and balsamic vinaigrette.

GRILLS

100z Sirloin Steak £22.50

Grilled sirloin steak served with triple-cooked chips, grilled vine tomato, mushrooms, fresh garnish and homemade onion rings. Add steak sauce for £2.

Gammon Steak £17.95

Grilled gammon served with triple-cooked chips, grilled vine tomato, mushrooms, fried egg, fresh garnish and homemade onion rings.

Burgers £16.50

All burgers are served with triple-cooked chips, fresh garnish, coleslaw, homemade onion rings, tomato relish and 2 toppings of your choice

Choose from:

- Pan-Fried Chicken Breast Burger
- Local Butcher's Beef Burger
- Plant-Based Burger

Choose Any 2 Toppings

Bacon, cheese, pulled pork, fried egg, Stilton, pan-fried mushrooms or halloumi

Add an extra topping for £1.50.



MAIN COURSES

Butcher's Sausages in a Giant Yorkshire Pudding £16.50

Traditional butcher's sausages served in a giant Yorkshire pudding with creamy mashed potatoes, roasted vegetables and rich onion gravy.

Curry of the day £17.95

Homemade curry of the day, served with rice, a poppadom, naan bread and mango chutney. Add chips for £2.

Sea Bass with Dill & Leek Sauce £18.25

Pan-fried sea bass served with a creamy dill and leek sauce, crushed new potatoes and roasted mixed vegetables.

Salmon in Somerset Cider & Cream Sauce £18.50

Salmon fillet served with a creamy Somerset cider and Dijon mustard sauce, accompanied by mashed potatoes and mixed vegetables.

Pie of the Day £17.45

Homemade pie served with creamy mashed potatoes, roasted mixed vegetables and homemade gravy.

Faggots, Mash & Onion Gravy £16.50

Traditional faggots served with creamy mashed potatoes, mushy peas and rich onion gravy.

Beer-Battered Cod & Chips £18.95

Beer-battered cod served with triple-cooked chips, your choice of garden peas or mushy peas, and homemade tartare sauce.

Scampi & Chips £17.95

Golden, crispy scampi served with triple-cooked chips, your choice of garden peas or mushy peas, and homemade tartare sauce.

Smoked Salmon & Prawn Salad £18.50

Smoked salmon and prawns tossed through a fresh mixed salad, served with a slice of garlic bread.





PASTA DISHES

Homemade Beef Lasagne £17.95

Homemade beef lasagne served with a fresh side salad and garlic bread.

Vegetable Lasagne £15.95

Vegetable lasagne served with a fresh side salad and garlic bread.

Salmon, Prawn & Spinach Pasta £18.50

Salmon and prawns with wilted spinach, cream, lemon zest, dill and black pepper.

Stilton & Mushroom Tagliatelle £16.50

Tagliatelle tossed in a creamy blue cheese sauce with mushrooms and spinach.

Chicken & Chorizo Pasta with Romesco Sauce £17.50

Chicken and chorizo served with pasta in a roasted pepper and tomato Romesco sauce.



SIDES



Chips	£3.00
Cheesy Chips	£4.50
Sweet Potato Fries	£4.50
Garlic Bread	£3.50
Cheesy Garlic Bread	£4.50
Side Salad	£3.00
Homemade Beer-Battered Onion Rings	£3.00
Blue Cheese Sauce	£3.50
Peppercorn Sauce	£3.50
Diane Sauce	£3.50
Garlic & Herb Sauce	£3.50



DESSERTS

Treat yourself to something sweet! All our desserts are homemade by our chefs, prepared with care and perfect for finishing your meal.

£7.95

Cheesecake of the Day

Served with a scoop of ice cream.

Crumble of the Day

Warm crumble of the day, served with smooth crème anglaise.

Classic Lemon Mousse

Light and refreshing lemon mousse topped with candied lemon peel.

Triple Chocolate Sundae

Vanilla ice cream layered with triple chocolate brownie, chocolate sauce and finished with whipped cream.

Sticky Toffee Pudding

Warm sticky toffee sponge served with rich butterscotch sauce and vanilla ice cream.

Selection of ice creams

Salted Caramel, strawberry, vanilla, Raspberry ripple and pistachio.

Selection of sorbets (VE)

Lemon, Mango, Strawberry and Champagne.

