



MAIN MENU

STARTERS

Pan fried duck livers, crispy pancetta, salsa verde, toasted sourdough £7.50

Baked Lubborn Farm Capricorn goat's cheese, Ashton Press cider relish, English watercress (v, gf) £7.50

Crispy devilled whitebait, tartare sauce £6.50

Pressed ham hock, lentil and Ashton Press cider terrine, proper piccalilli £6.50

Homemade soup of the day, sourdough, Netherend butter (gfo) £5.50

Roast summer squash, pomegranate dressing, goat's curd (v, gf) £6.50

SHARERS

The Lime Kiln Ploughmans - 1/2 pork pie, home cooked honey roast ham, Westcombe Cheddar, pickled onion, real ale chutney £11.00

Mezze Platter - hummus, baba ganoush, sundried tomatoes, olives & artichokes, warm pitta bread (ve) £10.00

Homemade monkfish scampi & tartare sauce, grilled lemon £11.50

Baked Somerset Camembert, sourdough soldiers, red onion jam (v, gfo) £10.00

Crayfish cocktail, Marie Rose sauce, sourdough (gfo) £8.00

PUB COMFORTS

Pie of the day – please see our specials board £11.50

West Country 28 day dry aged steaks – please see our specials board

Honey roast home cooked ham, chunky chips, fried egg, proper piccalilli, grilled pineapple £11.00

The Lime Kiln Burger - 7oz beef patty, American & Cheddar cheese, brioche bun, Dijon mayo, Ashton Press BBQ relish, fries £11.00. Add smoked bacon 1.50

Homemade beef & Italian sausage lasagne, fries, coleslaw £11.50

American & Cheddar cheese, brioche bun,

Allergen Advice: Please advise a member of staff if you have an allergy. We can make many of our dishes gluten free, on request.
v - Vegetarian | gf - Gluten Free | gfo - Gluten Free if requested



MAINS

Dingley Dell pork chop, mustard mash, seasonal greens, red wine sauce (gfo) £13.50

Catch of the day – Please see our specials board

Pea & asparagus tortellini, fresh peas, white wine cream sauce (v) £12.00

Braised shoulder of lamb, lentils, new potatoes, peas & bacon (gf) £13.50

SIDES £3.50

Your choice of potato (boiled, buttered mashed or fries) (v) | Homemade onion rings (v)
Wilted seasonal greens with mustard butter (v) | Toasted sourdough, Netherend butter (v)

Braised bacon lentils | Chicory, blue cheese & walnut salad (v)

Summer herby salad (v) | Mini Caesar salad

PUDDINGS MADE WITH LOVE £6

Chefs Cheesecake of the day

Sticky toffee pudding, toffee sauce, Butcombe beer ice cream

Knickerbocker glory, chocolate sauce, amaretti biscuits, served with your choice of ice cream (v)

Summer fruit crumble, served with your choice of custard, cream or ice cream (v, gf)

Bitter chocolate torte, clotted cream (v, gf)

The Lime Kiln cheese board – a selection of local cheeses, water biscuits, celery & quince jelly

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