



PODHAVERS
RESTAURANT

Winter Tapas Menu

Monday Nights & Saturday Lunches

CHARCUTERIE BOARD

Selection of somerset charcuterie meats, Local artisan cheeses, artichoke, pickled fennel, sun-dried tomatoes, roasted red pepper, gherkins, candied pecans, artisan breads baked in house, served with festive chutney

CHEESE | 18 | 34 |

MEAT | 18 | 34 |

MIXED | 18 | 34 |

MIXED BRUSCHETTA BOARD | V | 16 |

Honey roasted squash & ricotta
Brie, cranberry, blood orange & bourbon
Garlic Mushroom, blue cheese & walnut.

Fresh homemade bread
balsamic & olive oil | V | DF |
5

Roasted Hasselback potatoes
curry mayonnaise | V | GF | DF |
6

Fried cauliflower
smoked parsnip puree | VE | GF |
7

Hot honey glazed bratwurst sausage
braised sweet apple & red cabbage | GF | DF |
10

Hog roast, caramelised onion scotch egg
homemade walnut ketchup | DF |
12

Turkey birria tacos, pickled red cabbage
avocado crema, cranberry salsa | DF |
10

Lemon & thyme battered halloumi
Thai red chilli chutney | V |
9

Fine green beans, onions & garlic
toasted pine nuts | VE | GF |
8

Parmesan & sesame coated parsnips
harrisa mayonnaise | V | GF |
8

Smoked mackerel Bon bon
Beetroot & horseradish | DF |
10

Hash brown prawn toast
Thai green curry emulsion
12

Quantock brewery battered cod goujons
baby pickle cucumber, homemade rustic tartar
12

Vegan options will be specially catered for with a delicious selection of Tapas
(Trust the chef)

All our ingredients are locally sourced, and we use organic where possible.

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan