

Our approach is simple: source the best quality ingredients and cook them simply to let their flavours shine.

We grill over open flame on a state-of-the-art Synergy Grill, which provides authentic flavour and succulence.

Many of our dishes can be turned into gluten-free or vegan versions. Please ask your server for more information.



## OPEN FLAME-GRILLED SANDWICHES

All served on grilled garlic and rosemary organic bloomer with house salad

**EXMOOR SIRLOIN** 14  
Red onion chutney, blue cheese, ranch dressing

**B.S.G HOT SMOKED SALMON** 10  
Green pea and mint houmous, crispy capers, charred gem lettuce, honey and mustard

**HALLOUMI** 9  
Green pea and mint houmous, charred aubergine, rocket

## KIDS' MENU

**B.S.G. BURGER** 7  
Pretzel bun, cheddar, fries

**GRILLED CHICKEN** 7  
Coleslaw, fries

**EXMOOR MINUTE STEAK** 8  
Grilled tomato, mushroom, fries

**FISH & CHIPS** 7  
Tartare sauce, peas

**MAC & CHEESE** 6  
Cheddar, toasted organic bloomer

**RIGATONI** 6  
Parsley, garlic, tomato, olive oil

## SMALL PLATES, SALADS & MAINS

**FRESHLY PREPARED SOUP OF THE DAY** 6  
Crusty organic bloomer

**CARROT & ALMOND MILK SOUP** 6  
Cumin spiced almonds, crusty organic bloomer

**BSG HOT & SPICY BUTTERMILK CHICKEN WINGS** (x 5) 8 (x 10) 14  
BBQ bourbon sauce and ranch sauce

**BEEF RIGATONI** 16  
Slow-cooked brisket, tomato, basil, parmesan

**B.S.G DIRTY FRIES** 10  
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo

**JACKFRUIT DIRTY FRIES** 10  
Pulled jackfruit, red onion chutney, Dorset black-garlic mayo

**CORN CHIPS** 7  
Smashed avocado, refried black beans, mango and ginger salsa

**LENTIL & CHICKPEA TABBOULEH** 7/14  
Ras el hanout, BBQ aubergine, black-garlic dressing, hazelnut

**RISOTTO MILANESE** 12  
Saffron, rocket, gremolata, toasted pumpkin seeds

**B.S.G MAC & CHEESE** 12  
Cheddar, toasted organic bloomer

**THE ULTIMATE MAC & CHEESE** 16  
with chorizo and truffle

**SALT & VINEGAR SQUID** 8  
Kimchi and Korean spiced mayo

**MUSSELS** 12  
Devon red cider, shallots, apple, cream, crusty organic bloomer

**FISH & CHIPS** 12  
Doombar ale batter, green pea and mint hummus, chip shop curry sauce

**HAKE** 16  
Risotto milanese, gremolata, rocket

**EXMOOR BEEF SALAD** 8/14  
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket, truffle

**GRILLED JUMBO SHRIMP SALAD** 8/14  
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard

**MOZZARELLA SALAD** 7/12  
Cos, tomato, ciabatta croûtes, watercress, black truffle dressing

**V Vegetarian** **VG Vegan** **GF Gluten Free** Please inform us, prior to ordering, if you have any special dietary requirements or allergies. Even if not listed, many dishes can be adapted to be vegan or gluten-free. Please ask to see our full allergen menu



## B.S.G GRILL

We use our Synergy Grill to create authentic smoked BBQ flavours. All burgers are served with tomato, rocket, fries and house salad. A gluten free option is available on request

### SMOKY MAPLE & CHILLI BEER DOG\* 12

Pretzel baguette, fried onions, homemade mustard, black garlic mayo, chilli

### B.S.G BURGER\* 12

Pretzel bun, maple cheddar, streaky bacon, red onion chutney

### BRISKET BURGER\* 14

Pretzel bun, burnt brisket ends, black-garlic mayo, red onion chutney

### PULLED BBQ JACKFRUIT BURGER VG GF 12

Pretzel bun, pickled red cabbage, avocado, black-garlic mayo, vegetable crisps

### SPICED CAULIFLOWER "STEAK" VG 12

Coconut, onion bhaji, spiced banana crisps

### CHARGRILLED PERI PERI CHICKEN\* GF 16

Charred corn, portobello mushroom, fries, coleslaw, peri peri mayo

### \*UPGRADE your fries to truffle fries 2

## EXMOOR STEAKS

Steaks are dry aged for a minimum of 28 days to produce a rich flavour and succulence. They're served with fries, portobello mushroom, grilled tomato and house salad

**UPGRADE**  
your fries to  
truffle fries for  
an additional  
£2

**SIRLOIN GF** 22

**RIBEYE GF** 24

Why not add garlic jumbo prawns? **GF** 6

## SIDES & NIBBLES

All sides 5

Mustard and sea salt pork crackling

Garlic and chilli marinated olives **VG GF**

Crusty bread with aged balsamic and extra virgin olive oil **VG**

Green pea and mint, houmous and crisp bread **VG**

Garlic ciabatta **V**

House fries **VG GF**

Truffle and parmesan fries **VG GF**

Mac & cheese **V**

Salt and vinegar onion rings **VG**

Portobello mushrooms **GF**

Charred corn on the cob **GF**

Charred gems, peas, bacon and mint **GF**

House salad **V GF**

Cos, bacon, blue cheese and rocket salad

## DESSERT

TREACLE TART 5

COURGETTE & AVOCADO CAKE **V** 5

LEMON MERINGUE PIE **GF** 5

CARAMEL LATTE CHOCOLATE BROWNIE 6

3 SCOOPS OF JUDE'S ICE CREAM 6

Vanilla **VG**, salted caramel **VG**, chocolate **VG**, strawberries and cream, hazelnut

Add a scoop to your choice of dessert 2

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