

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.

Mains

Beef Rigatoni 938kcal	18
Slow-cooked brisket, tomato, basil, parmesan	
BSG Catch of the Day	18
Please ask your server for our fresh catch of the day	
Seafood Risotto 1257kcal	20
Prawns, mussels, salmon, crab	
BSG Dirty Fries GF 1406kcal	12
Burnt brisket ends, red onion chutney, Dorset black-garlic mayo	
Jackfruit Dirty Fries VG GF 1124kcal	12
Pulled jackfruit, red onion chutney, Dorset black-garlic mayo	
BSG Mac & Cheese V 1207kcal	13
Cheddar, toasted organic bloomer	
Fish & Chips 1625kcal	14
Doombar ale batter, green pea and mint hummus, tartare sauce	
Lemon Potato & Chickpea Salad VG GF	9/16
Courgette, peas 185/369kcal	
Risotto VG GF 447kcal	14
Braised fennel, courgette, peas, toasted pumpkin seeds	

BSG Grill

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

BSG Burger* 1491kcal	15
Pretzel bun, monterey jack cheese, streaky smoky bacon	
Brisket Burger* 1429kcal	16
Pretzel bun, burnt brisket ends, black-garlic mayo, red onion chutney	
Buttermilk Chicken Burger* 1420kcal	15
Monterey jack cheese, butter pickles, streaky smoky bacon, cajun mayo	
BSG Moving Mountain Burger* VG 961kcal	14
Coleslaw, pickled red cabbage, rustic fries	
Thai Cauliflower "Steak" VG 225kcal	14
Coconut, Thai green curry, spiced banana crisps	
Chargrilled Peri Peri Chicken* GF 1929kcal	17
Charred corn, fries, coleslaw, peri peri mayo	
* Upgrade your fries to truffle fries	4

Exmoor Steaks

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

Sirloin* GF 1032kcal	24
Ribeye* GF 1124kcal	26
Why not add garlic jumbo prawns? GF 225kcal	4
*Upgrade your fries to truffle fries	4

Small & sharing plates

Freshly prepared soup of the day VG	7
Crusty organic bloomer	
Mussels 1559kcal	14
Devon red cider, shallots, cream crusty organic bloomer	
BSG Hot & Spicy Buttermilk Chicken Wings	
BBQ bourbon sauce and sour cream and chives	
(5 pieces) 545kcal	9
(10 pieces) 1050kcal	16
Salt & Vinegar Squid 585kcal	10
Kimchi and Korean spiced mayo	
BSG Loaded Vegan Corn Chips VG GF 980kcal	10
Vegan cheese, cabbage, lettuce, jalapeño, avocado, black-garlic mayo	

Salads

Exmoor Beef Salad 503/1005kcal	10/16
Cos, red onion, blue cheese, ranch dressing, ciabatta croûtes, rocket	
Grilled Jumbo Shrimp Salad 567/1015kcal	10/16
Cos, rocket, tomato, olives, ciabatta croûtes, honey and mustard	
Mozzarella Salad V 432/865kcal	9/15
Cos, tomato, ciabatta croûtes, watercress, balsamic dressing	

Open flame-grilled sandwiches

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

Exmoor Philly Steak 658kcal	15
Caramelised onion, monterey jack cheese	
BSG Hot Smoked Salmon 455kcal	12
Green pea and mint houmous, crispy capers, charred gem lettuce, honey and mustard	
Halloumi V 795kcal	11
Green pea and mint houmous, charred aubergine	
Avocado & Bacon 569kcal	11
Smashed avocado, streaky smoky bacon, fried egg	

Sides & nibbles

All sides	6
Crusty bread with aged balsamic & extra virgin olive oil VG 866kcal	
Green pea & mint, houmous with crisp bread VG 339kcal	
Garlic ciabatta V 514kcal	
House fries VG GF 819kcal	
Truffle & parmesan fries GF 866kcal	
Mac & cheese V 228kcal	
Salt & vinegar onion rings V 617kcal	
Charred corn on the cob GF 179kcal	
Charred gems, peas, bacon GF 487kcal	
House salad V GF 374kcal	
Cos, bacon, blue cheese & rocket salad 360kcal	

Kids' menu

BSG Burger 810kcal	9
Pretzel bun, cheddar, fries	
Grilled Chicken GF 675kcal	9
Coleslaw, fries	
Exmoor Minute Steak GF 689kcal	10
Grilled tomato, peas, fries	
Fish & Chips 817kcal	9
Tartare sauce, peas	
Mac & Cheese V 848kcal	8
Cheddar, toasted organic bloomer	
Rigatoni V 317kcal	8
Parsley, garlic, tomato, olive oil	

Desserts

See specials board for desserts or ask your server

3 Scoops of Jude's Ice Cream 318kcal	7
Vanilla VG, Salted caramel VG, Chocolate VG, Strawberries and cream	
Add a scoop to your choice of dessert	2.50
Please note all ice cream may contain traces of nut	

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. The recommended daily calories for an average adult is 2000 kcal, for our calorific values for each dish, please refer to our online main menu or ask a member of our team.

White wine

Available in 125ml, 175ml, 250ml and bottles

Coastal Reserve Sauvignon Blanc (France) VG Fresh grassy character, punchy tropical fruit flavour	5.60 7.40 9.60 26
Gabbiano Promessa Pinot Grigio (Italy) Delicate, floral, fruity, fresh on the palate	5.80 7.70 9.90 27
La Font Française Picpoul de Pinet (France) Zesty, perfect with seafood	32
Sharpham Dart Valley Reserve (Devon, England) Tropical fruit, apple, citrus finish	37

Red wine

Coastal Reserve Merlot (Spain) VG Full-bodied, rich plum, blackberry, warm vanilla finish	5.60 7.40 9.60 26
Monologo Crianza Rioja (Spain) Oaked, ripe red fruit, liquorice, vanilla	6.40 8.50 11 30
Penfolds Shiraz Cabernet (South Australia) Spice and red berries, a classic Shiraz	34
Rongopai Marlborough Pinot Noir (New Zealand) Strawberry, cedar	37

Rosé wine

Coastal Pinot Grigio (Italy) Peach, red berry, off-dry finish	5.60 7.40 9.60 26
AIX (France) Subtle berries, dry but fruity	38

Sparkling & Champagne

Prosecco (Italy) Light fizz, apple, citrus notes	8 34
Champagne Ayala Brut Majeur (France) Dry, fresh, perfect with seafood	52

Lager

Available in 330ml bottles

Corona 5%	4.80
Estrella 4.6%	5
Peroni 5.1% GF	5

Cider

Available in 500ml bottle

Aspall Suffolk Cyder 5.5%	5.80
Rekorderlig 4%	5.60
Ale	Bottled
Sharp's Doombar 4.3%	5.80

BSG Cocktails

BSG Limoncello Spritz	11
Zesty limoncello with aromatic flavours of thyme. Topped up with bubbles	
Raspberry & Elderflower Martini	9.50
A fruity blend of raspberry and elderflower, complemented by a large measure of our Saunton Gin	

Gin

All served as 25ml

Seedlip grove 42 non-alcoholic gin	4.30
Plymouth Gin	4.80
Tarquin's Cornish Gin	5.30
Saunton Gin	5.30

Rum

Pull The Pin Rum	5.40
Spiced rum, passionfruit and pineapple, raspberry and strawberry	

Vodka

Absolut	4.80
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Whiskey

Jack Daniel's	4.80
Oban	7.10

Cognac

Remy Martin VSOP	7.40
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Liqueur

Baileys Irish Cream	4
Cointreau	4.50

Soft drinks

Coke	3.80
Coke Zero	3.80
7Up Free	3.80
Appletiser	3.80
Fever-Tree tonic	3.50
Frobisher's Fusion Passionfruit & Orange	3.80
Frobisher's Fusion Apple & Mango	3.80
Luscombe Organic Sicilian Lemonade	4.30
Luscombe Organic Wild Elderflower Bubbly	4.30
Tarka Springs 750ml bottle still water	4.20
Tarka Springs 750ml bottle sparkling water	4.20

Tea & Coffee

Pot for one

Alternative milk including soya, oat and almond available

English Breakfast	3.80
Decaf	3.80
Earl Grey	3.80
Peppermint	3.80
Green	3.80
Camomile	3.80
Lemon & Ginger	3.80
Flat White	4.20
Latte	4.20
Cappuccino	4.20
Americano	4.20
Double Espresso	4.20
Mocha	4.40
Milk Hot Chocolate With all the trimmings	4.80
Coke Floats ^{231kcal} Dairy-free option available	6

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