



Lunch Menu Summer 2022

THE TABLE

Mixed olives £4

House made focaccia & smoked houmous £6

Matt's fresh baked sourdough with olive oil and dukkah £6

Confit garlic & cheesy tear & share flatbread £6

SMALL PLATES

Sizzling Gambas in the skillet with lemon, wine & chilli and fresh sourdough £9

Priory chicken liver pate with onion marmalade & toasts £8

Honey & thyme baked somerset camembert with shallot relish & focaccia £12

Grilled chorizo with Manchego & fresh lime over charred sourdough £8

Garlic roasted flat mushroom over grilled sourdough & melted stilton £7

Homemade cheese & chive spring rolls with crème fraiche £7

BBQ'd pulled pork & mozzarella potato skins served with chilli jam £7

Grilled chicken satay skewers with sweet soy and pickled chilli £7

LARGER PLATES + BOARDS

The Priory Ploughmans Board

House smoked old spot ham, chicken & wedge of cheddar cheese,
homemade pickles & relishes £17

Seafood Board

Home cured beetroot & gin gravlax of Scottish salmon, rollmops, mackerel pate
with prawns & cocktail sauce £25

Vegetarian Board (Vegan)

Marinated vegetables, olives, pickled mushrooms, slow roasted tomatoes and houmous £16
(All served with fresh baked sourdough & our dressed allotment leaves)

Priory cooked ham, brace of Sherston farm free range eggs & hand-cut chips £13

Arkell's beer battered fish & homemade chips, lemon, tartare & peas £15

Hand-picked Dorset crab linguini with fennel, tomatoes, fresh herbs, chilli, and capers £22

Chicken Caesar salad with soft poached hen's eggs, parmesan,
sourdough croutons, bacon & anchovies £15

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for allergen advice or specific dietary requirements please ask one of our team



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PRIORY BURGERS £16

Marinated chicken breast, streaky bacon, vine ripened tomatoes,
smoked cheese, mayonnaise & lettuce

Priory 6oz beef burger with a flat mushroom and swiss cheese,
baby gem and confit garlic aioli

The Dirty Vegan – homemade falafel patty, houmous, tomato, chilli jam and roquette
(All served in a sourdough bun, with onion rings, slaw, house made pickles & homemade chips)

PRIORY KIDS £7

Ham, egg & chips

Cheeseburger with chips & beans or peas

Homemade fish fingers with chips & beans or peas

Margherita pizza with chips

Grilled chicken strip with chips & beans or peas

Keep them happy with a vanilla or strawberry mini milk with warm chocolate dipping sauce

With Chefs' daily sandwich specials on our homemade bread

We are open for food:

Monday to Saturday 12:00-2:30, 6:00-8:30

Sunday 12:00-3:30

We recommend booking a table to avoid disappointment: 01666 502 251

We look forward to welcoming you soon,
Matt, Nat and the Priory Team.

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SOMETHING SWEET

'Priory' Messy Pudding – raspberries, Chantilly cream,
baked meringue with coulis & fresh basil £6.5

Anne's garden lavender & vanilla panna cotta with
new season macerated strawberries and garden mint £6.5

Salted caramel tart with a burnt honeycomb ice-cream and an orange & mint salsa £6.5

Warm chocolate fudge cake, chocolate sauce & vanilla ice-cream £6.5

Bramley apple crumble with warmed custard £6.5

Don't forget the kids! Vanilla or strawberry mini milk with warm chocolate dipping sauce

DAILY SELECTION

Your server will advise for today's homemade flavours

Cheesecake of the day £6.5

Chef's homemade trio of sorbets £8

Deen Vat 5 Botrytis Semillon – Australia	£4 (60ml)	£20 Bottle
Campbells Rutherglen Muscat - Australia	£4 (60ml)	£24 Bottle
CH Petit Vedrines Sauternes – France		£25 Bottle
Lustau PX – Spain	£5 (60ml)	£31 Bottle
Late Vintage Taylors Port	£3.5 (60ml)	
Quinta De La Rosa Special Reserve Port	£3 (60ml)	

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