



Food Menu

at Providence Gin



Please ask a member of our staff for allergen information

Hot Sourdough Sandwiches | £8

Brie with bacon jam

Cured meats in sourdough with blue or cheddar cheese

Pork loin with apple chutney

Pesto, Somerset brie and cherry tomato (V)

Carved ham and cheddar with chutney

all served with hand cut crisps and salad

Individual Mixed Board | £8.50

Charcuterie, pâté and cheddar with a chutney and sourdough

Ploughmans | £8.50

Carved ham, cheddar, salad, chutney and sourdough

Baked Camembert with sourdough and chutney | £9 (V)

Pâté of the day with warm sourdough | £8 (VE)

Chicken liver and brandy pâté or mushroom and lentil pâté

Individual Cheese Board | £7.50 (V)

A selection of fabulous cheeses delivered daily from the Cheese Wedge across the road!

Individual Vegan Board | £8 (VE)

Vegan gouda, mushroom and lentil pâté, salad, chutney and sourdough

Providence Special | £10.95 (V)

House G&T and The Cheese Wedge Sampler

A Bombay Sapphire and Fever Tree G&T served with a 2 cheese and artisan cracker mini board from our fantastic cheese supplier The Cheese Wedge

The Bread Board | £6.50 (VE)

Artisan rye sour dough, focaccia of the day with oil and balsamic

(ask a member of staff for the flavour of the day)

The Olive Board | £5 (VE)

Basil and garlic, lemon and coriander, kalamata

The Cheese Board | £14 (V)

Somerset brie, cheddar, blue cheese, goats' cheese, chilli jam, caramelised onion chutney, mixed leaf salad, cherry tomatoes, grapes, celery, five seed artisan crackers and sourdough

The Vegan Board | £14 (VE)

Vegan Gouda, mushroom and lentil pâté, caramelized onion chutney, smoked mushroom marmalade, olives, cherry tomatoes, mixed leaf salad, five seed artisan crackers and focaccia of the day

The Pâté Board | £15

Pâté of the day, caramelised onion chutney, chilli jam, cherry tomatoes, grapes, celery, olives, mixed leaf salad, artisan crackers and sourdough

(ask a member of staff for the two flavours of the day)

The Charcutier Board | £15

Port salami – soaked in port and spices, smokey pork loin - cured with smoked paprika & mustard, salami - cured with fennel, ham - air dried with juniper, fennel and pepper and classic salami.

Paired with blue cheese, caramelised onion chutney, chilli jam, mixed leaf salad, cherry tomatoes, olives, rocket, five seed artisan crackers and sourdough

The Mixed Board | £16.50

Smokey pork loin, salami, Somerset brie, blue cheese, pâté of the day, caramelized onion chutney, chilli jam, cherry tomatoes, olives, grapes, celery, mixed leaf salad, five seed artisan crackers and sourdough