

AGRICULTURAL

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Aperitif

Aperol Spritz £8
Aperol, Cremant, soda

House Negroni £7.50
Gin, vermouth, campari

T&T £6.50
Tio Pepe sherry, aromatic tonic, bitters

While You Wait

Marinated Olives £4.50   
with rosemary & garlic

Freshly Baked Bread £4   
regular or marmite whipped butter

Panko Prawns £8
crispy chilli & kewpie mayo

Spam Fritters £5 
dandelion & burdock

Sliced Prosciutto £6  
from the Berkel

Sharing Board £10pp 
a selection of everything! Regular or Veggie

Crispy Pickles £5  
coronation mayo

Feta Stuffed Cherry Peppers £5 

Roasted Red Pepper Hummus £5   
warm pita

Starters

Salt & Pepper Whitebait £8 
garlic mayo, lemon, crusty bread & butter

Breaded Calamari £9
red wine & shallot dressing, baby spinach,
orange, mayonnaise

Poached Salmon £9 
beetroot, cream cheese, dill & dijon

Albondigas Meatballs £9 
tomato sauce, coriander, mature cheddar cheese

Baby Back Ribs £9  
sweet & spicy sesame sauce, kimchi coleslaw

Crispy Pork Rillettes £9 
piccalilli, pickled vegetables, croutons

Shakshuka £9   
mediterranean veg, baked egg, croutons

Spinach Filo Pie £8
feta, chilli jam, garlic yoghurt

Burrata Masala £9   
coconut, tikka spices, buttered naan

Mains

Haddock & Chips £17 
pea salad, tartar sauce, confit lemon

Tandoori Sea Bass £20 
steamed rice, yoghurt, mango chutney,
poppadoms, tomato salad

Atlantic Fish Pie £17 
salmon, cod, prawn, parmesan cream,
parsley, broccoli

Beef Burger £17 
bacon jam, cheddar, avocado dressing, gherkin,
tomato & fries. Add millionaire fries + £2

Braised Beef £19 
tarragon rosti, tomato, grilled mushroom, spinach,
peppercorn sauce

Jerk Chicken £18  
rice & beans, sweet corn salsa, green sauce

Bean Burger £16  
roasted red pepper hummus, pickled onion,
avocado dressing, tomato & fries.
Add millionaire fries + £2

Spinach & Goats Cheese Pappardelle £17 
courgette, basil pesto, sweet chilli, parmesan,
toasted seeds

Quinoa Salad £18   
roast broccoli, pickled veg, toasted seeds, avocado dressing.
Choose from chicken, salmon or cauliflower steak

Simply Grilled

All include one side & one sauce of your choice.

Pan Fried Sea Bass £20  
lemon, parsley

Seared Salmon Fillet £17  
lemon, parsley

10oz Ribeye Steak £26 
tomato, grilled mushroom

8oz Chicken Supreme £18  
tomato, grilled mushroom

Pan Fried Cauliflower Steak £16   
jerk marinade, or plain

Sides

Kimchi Coleslaw £4  

Mixed Leaf Salad £5   
mustard vinaigrette

Rocket Salad £6   
parmesan, balsamic, seeds

French Fries / Chunky Chips £4/5   

Millionaire Touch + £2   
Add a millionaire touch to your fries
truffle, parmesan, black garlic mayo & mushroom ketchup

Rice & Beans £5   
Sweetcorn salsa

Garlic Bread £4   

Grilled Courgette £7   
burrata, balsamic

Spiced Ratatouille £5   
croutons

Sauces

Chive butter sauce £3 

Peppercorn Cream £3 

Truffle Cream £3 

Chimichuri £3   

We include an optional 10% service charge on your bill, 100% of this goes to our wonderful staff.
Please inform your server if you have allergies or dietary requirements..

 Vegan option available.  Dairy free option available.  Gluten free option available.

AGRICULTURAL

INN

Desserts

Sticky Toffee Pudding £8
clotted cream, raspberry

Chocolate Tart £8
salt caramel, toasted hazelnut

Tiramisu £8
coffee, cocoa

Blueberry Cheesecake £8
white chocolate, raspberry

Cardamom Brûlée £8 
grapefruit, lemon curd

Vegan Chocolate Tart £8   
vanilla ice cream, forest fruits

Ice Creams & Sorbets £2.50   
strawberry, vanilla, chocolate, mint choc chip, salted caramel ice cream,
Mango or lemon sorbet - price per scoop

Cheeseboard

The 'Agi' cheeseboard £10 
A selection of local cheeses.
Served with frozen grapes, tomato chutney & crackers
Please ask your server for todays cheese selection

Coffee & Tea

Tea £3
Breakfast
Earl grey
Peppermint
Green
Berry
Camomile

Coffee
Espresso single/double £1.80/£2.80
Americano - Latte - Cappuccino - Flat White £3.20
Mocha £3.50

Liqueur Coffee £7

Hot Chocolate £4
Liqueur Hot Chocolate £7

After Dinner Drinks

Straight Up
Armagnac 10yr £4/£6.50
Somerset XO Cider Brandy £4.50
Cognac Maxine Trijjol VSPO Grande Champagne £7
Oban 14yr £7
Buffalo Trace Bourbon £4.50
Glenlivet 12yr £4.50
Jura Origin 10yr £4.50
Bowmore 12yr £4.50/£7.50

Over Ice
Baileys 50ml £4.50
Tia Maria £3.50
Frangelico £3.50
Disaronno £3.50
Limoncello £3.50

Dessert Wines
Vistamar Late Harvest 75ml/bottle £5/£17
Pedro Ximinez Hidalgo £5
Rich & decedent dessert sherry £4
Cockburns Fine Ruby Port £4
Plymouth Sloe Gin £4

Dessert Cocktails

After Dark £9
Dark chocolate liqueur, cherry, vanilla vodka, cream

Irish Terry £11
Orange whiskey, Cointreau, dark chocolate liqueur, baileys

Cuban Nights £8.50
Havana 7yr rum, coffee liqueur, cream

Welcome to the Agricultural Inn, an independent pub proudly showcasing the finest produce of the South West in our real ales, drinks and home cooked food.



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 Vegan option available.  Dairy free option available.  Gluten free option available.