TEALS

Lunch Served
12 - 3

Starters

Smoked Dorset Nduja, organic leek & Somerset cheese pizzetta £8

Ember-baked beetroot, bitter leaf, raw fennel, pickled quince & walnut salad (vg) £8

Crispy English Halloumi, green tomato & chilli chutney (v) £7

Mains

Roasted local Porchetta, braised barley, celeriac, sage & mint dressing £19.5

Beef, mustard & caramelised onion croquette, beef fat potato, tenderstem broccoli, tarragon mayonnaise £19.5

Fish of the day, smoked trout sauce, crushed new potatoes, perpetual spinach £17.5

Hand-rolled gnocchi, garlic & rosemary cream, West-Country oyster mushrooms, brown butter croutons (v) £15.5

Wood-roasted squash, Bold Bean Co butter beans, pumpkin seed pesto, rocket (vg) £15.5

Sides

Glazed Chantenay carrots (v) £6

Steamed Autumn greens, garlic yoghurt, savoury granola (vg) £5.5

Skin on fries, aioli (vg) £5.5

Desserts

Baked double chocolate cookie, Brickell's vanilla ice cream (v) £7
please allow approximately 15 - 20 minutes

Affogato, Brickell's chocolate **or** vanilla ice cream, caramel, espresso (v) £5.5

Scoop of Baboo blackcurrant ripple Gelato or Brickell's vanilla or chocolate ice cream (v) £1.75

*(v) vegetarian, (vg) vegan

A discretionary 10% service charge will be added to your bill. Please inform your waiter of any allergens or intolerances - we can often adapt dishes to meet your needs. Note our open kitchen does not guarantee against cross contamination.

Welcome

If you are joining us for the first time, you may be curious to know a little more about us.

We're an independent business, run by a small team drawn mostly from the local area, that opened its doors in the 2020 pandemic. In addition to our restaurant, you'll find most of what you'd expect from a rural food market alongside an array of foodie treats, thoughtful gifts, a takeaway for those in a hurry and plenty of outside space to stretch your legs.

We were recently certified B Corp™ - an award for companies that prioritise people and planet as they grow. Through a challenging certification process we were recognised in particular for our successes in championing local producers and fostering community - this makes us very happy!

In the restaurant, our no.1 priority is to cook you tasty food in a warm and relaxed setting - we try not to let anything get in the way of this. What's a little different about Teals is how we go about things behind the scenes – an approach we call 'positive impact cooking.' Here's what that means.

First, we underpin taste and excitement with thrift, using the most of each raw ingredient and cooking in our efficient wood oven whenever possible to minimize waste and energy use. Second, what you eat is created from scratch and with no cut corners meaning more flavour, healthier meals, less packaging. Third, menus change often, helping our small team work closely with the seasons and maximise support for small-scale independent producers. And finally, these producers will be as local as possible whenever possible, ensuring you leave us with an enduring taste of Somerset, whilst we leave more food miles 'in the garage.'

Pioneering this 'positive impact' approach has been rewarding - it has a humility we enjoy and a respect for local produce that our suppliers welcome. We have seen it foster greater creativity in our team and closer collaboration with our partners, helping Teals become one of the most interesting places to eat in this dynamic and evolving food region. We have also proved good food cooked simply by a small but skilled team doesn't have to cost the earth (in both senses).

In fact, it maintains a healthy balance between what you pay, what we earn and what goes directly into the hands of local producers. We're therefore especially grateful you have chosen to visit because whilst you eat, you're also supporting the communities around us and helping to preserve a brilliant local way of life. Positive impact all round!

Thank you and much warmth,

Nick and Ash

Teals is chosen charity for 2026/27 is "The Youth Adventure Trust"

We are embarking on a fundraising mission to empower vulnerable young people. The Youth Adventure Trust does incredible work, using outdoor adventures and personalised support to build confidence, resilience, and vital life skills. Many young people in the UK, (including Somerset), face significant challenges. We believe in intervening early to make a profound, lasting difference in their lives. YAT's programme helps them reach their full potential and navigate future hurdles with strength and self-belief.

Join us in this adventure! Our goal is to raise £6000 this year, which will directly fund these life-changing experiences. Your generous donation will help inspire young people to learn, grow, and truly thrive, making a measurable impact on their future.

Scan the QR code if you would like to donate.

Thank you. Team Teals x