

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses
14.95

Three courses
18.50

STARTERS

Cream of cauliflower soup
Served with crumbled Stilton,
capers and parsley

Crab and dill cream
Watermelon, crushed avocado,
radish and coriander

Ham hock croquette
Pulled ham, potato and parsley
croquette, celeriac and apple
salad, wholegrain mustard and
maple dressing

MAINS

**Chargrilled aubergine
with quinoa and mushrooms**
Tomato sauce, pesto, toasted almonds,
Vicenza cheese and tzatziki

Sea bream
Smoked aubergine, tomato pesto and a
tomato, olive, shallot and coriander dressing

Chargrilled chicken curry
Jasmine rice, sweet potato crisps,
chilli and spinach

Steak, egg and thick cut chips
Thinly beaten rump steak, thick cut
chips and a fried hen's egg
£3.95 supplement



SIDES

Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.95	Truffle mashed potato	4.50
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95



DESSERTS

Vanilla ice cream
Served with warm salted
caramel sauce

Sticky toffee pudding
With clotted cream and salted
caramel sauce

Wookey Hole cheese
A cave-aged, mature Cheddar from
Dorset, served with rye crackers,
apple and celery

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
A discretionary optional service charge of 12.5% will be added to your bill.*