

LUNCH & EARLY EVENING MENU

11:30AM - 6:30PM | Monday - Friday

Two courses

16.95

Three courses

21.00

STARTERS

Creamed white onion soup

Caramelised onion and truffle mascarpone

Game ballotine

Cranberry, apple and fig chutney, date molasses with toasted ciabatta

Crab cake

Tomato salsa, lime wedge, chilli, spring onion and coriander

MAINS

Wild mushroom risotto

Vicenza cheese, toasted pine nuts with sage and a rocket salad

Roasted lamb shoulder

Glazed Chantenay carrots, baby onions, creamed potato, parsley and red wine sauce

Roast salmon

Quinoa, kohlrabi and coriander salad, yoghurt dressing

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	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, miso butter, sesame and chilli	4.25
Truffle and Parmesan chips	4.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted sesame	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.25		



DESSERTS

Rich chocolate mousse

Dark chocolate mousse with raspberries and a salted, crunchy, hazelnut caramel topping

Vanilla ice cream

Served with warm 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.