LUNCH & EARLY EVENING MENU

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

Two courses

Three courses

STARTERS

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

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

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

MAINS

maple dressing

Chargrilled aubergine with quinoa and mushrooms

Tomato sauce, pesto, toasted almonds, Vicenza cheese and tzatziki

Cod goujons

Tartare sauce and thick cut chips

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

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SIDES

Peas, sugar snaps and baby shoots	3.50	Creamed spinach, toasted	4.25
Thick cut chips	3.95	pine nuts and grated Parmesan	
Truffle and Parmesan chips	4.75	Sprouting broccoli, miso butter, sesame and chilli	4.25
Extra virgin olive oil mashed potato	3.75	San Marzanino tomato and basil	3.95

Jasmine rice with toasted sesame 3.50 salad with Pedro Ximénez dressing

Green beans and roasted almonds 3.95 Baked sweet potato, harissa coconut

Green leaf salad with mixed herbs 3.50 "yoghurt", mint and coriander dressing



DESSERTS

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

Sticky toffee pudding

4.25

With clotted cream and salted caramel sauce

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.