

LUNCH & EARLY EVENING MENU

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

Two courses

17.50

Three courses

21.00

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 maple dressing

Crab and dill cream

Watermelon, crushed avocado, radish and coriander

MAINS

Chargrilled aubergine with quinoa and mushrooms

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

Chargrilled chicken curry

Jasmine rice, sweet potato crisps, chilli and spinach

Cod goujons

Tartare sauce and thick cut chips

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	4.25
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	3.50		



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

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.