

# LUNCH & EARLY EVENING MENU

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

## Two courses

16.50

## Three courses

21.00

### 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

#### Chargrilled chicken curry

Jasmine rice, sweet potato crisps, chilli and spinach

#### Sea bream

Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander 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	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.