

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

CREAMED WHITE ONION SOUP

Caramelised onion and truffle mascarpone

SMOKED MACKEREL

Smoked mackerel rillettes with pepper and granary toast

BANG BANG CHICKEN

Crispy chicken, peanut, cucumber, baby gem and radish salad, sweet chilli and peanut dressing

MAINS

KERALAN SWEET POTATO CURRY

Choy sum, broccoli, coriander and coconut with steamed jasmine rice

LAMB PAPPARDELLE

Slow-braised lamb and beef ragu with sun-dried tomatoes, parsley and lemon gremolata

SEA BREAM

Fennel, apple and watercress salad, chive and Champagne velouté

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, pangrattato,	3.95
Thick cut chips	3.95	toasted pine nuts and grated Parmesan	
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil	4.25
Extra virgin olive oil mashed potato	3.75	and sea salt	
Jasmine rice with toasted coconut and coriander	3.50	San Marzanino tomato and basil	3.95
Green beans and roasted almonds	3.95	salad with Pedro Ximénez dressing	
Green leaf salad with mixed herbs	3.25	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25

DESSERTS

TROPICAL SORBET

With lime, coconut and white chocolate sauce

WOOKEY HOLE CHEESE

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

CRÈME BRÛLÉE

Classic set vanilla custard with a caramelised sugar crust

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.