

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

TOMATO AND BASIL SOUP

Served with red pepper and black olives

KILN-ROAST SALMON

Potted kiln-roast salmon with lemon, dill crème fraîche and granary toast

BANG BANG CHICKEN

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

MAINS

CHARGRILLED HALLOUMI

Warm asparagus with durum wheat, cauliflower, raisins and green herb sauce

HOISIN-GLAZED CRISPY DUCK LEG

Pak choi and coriander mashed potatoes, sesame seeds, steamed broccoli and red wine sauce

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
Thick cut chips	3.95
Truffle and Parmesan chips	4.95
Extra virgin olive oil mashed potato	3.75
Jasmine rice with toasted coconut and coriander	3.50
Green beans and roasted almonds	3.95
Green leaf salad with mixed herbs	3.25

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, lemon oil and sea salt	4.25
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25

DESSERTS

YOGHURT SORBET

With strawberry sauce and shortbread

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.