

LUNCH & EARLY EVENING MENU

11.30am - 10:00pm
Monday - Thursday

11.30am - 7:00pm
Friday

Two courses
14.95

Three courses
18.50

STARTERS

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

Honey-baked ham
Ham, caper, crème fraîche and
wholegrain mustard rillettes,
Piccalilli mayo, cornichons and
granary toast

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

MAINS

Chargrilled halloumi
Giant couscous, smoked aubergine,
Padrón peppers, red pepper purée,
pomegranate, toasted almonds and labneh

Hoisin-glazed crispy duck leg
Pak choi and coriander mashed potatoes, sesame
seeds, steamed broccoli and red wine sauce

Roast salmon
Fennel, dill, orange and watercress salad,
lime crème fraîche 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 leaf salad with mixed herbs	3.25
Thick cut chips	3.95	Truffle mashed potato	4.50
Truffle and Parmesan chips	4.95	Sprouting broccoli, lemon oil and sea salt	4.25
Extra virgin olive oil mashed potato	3.75	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	3.95		



DESSERTS

Strawberry ice cream
With pistachios and a white
chocolate 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.