

LUNCH & EARLY EVENING MENU

TWO COURSES

15.95

THREE COURSES

19.50

STARTERS

ROAST PUMPKIN SOUP

Creamed pumpkin with ricotta, pine nuts and crispy sage

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

CHARGRILLED HALLOUMI

Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce

PAN-FRIED SEA BREAM

Cavolo nero, sprouting broccoli, spinach, flaked almonds and herb sauce

LAMB PAPPARDELLE

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

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	3.75
Thick cut chips	3.95
Truffle and Parmesan chips	5.25
Extra virgin olive oil mashed potato	3.95
Jasmine rice with toasted coconut and coriander	3.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

Green leaf salad with mixed herbs	3.50
Sprouting broccoli, lemon oil and sea salt	4.50
San Marzolino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Green beans and roasted almonds	4.25

DESSERTS

STRAWBERRY ICE CREAM

With pistachios and white chocolate sauce

WOOKEY HOLE CHEESE

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

CHERRY PANNA COTTA

Set vanilla cream with cherries and Kirsch liqueur

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.