

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

GRATINATED GOAT'S CHEESE SALAD

Green beans, apple, olives and basil

MINI FISHCAKE

Smoked haddock and salmon fishcake, fennel & dill salad, horseradish & mustard dressing

COPPA HAM

Italian cured ham, celeriac salad, toasted ciabatta

MAINS

ROASTED BUTTERNUT SQUASH RISOTTO

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

ROAST SALMON FILLET

Farro grains, sun blushed peppers, courgetti, chimichurri and red pepper tapenade

HOISIN-GLAZED CRISPY DUCK LEG

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

STEAK, EGG AND THICK CUT CHIPS

Thinly beaten rump steak, thick cut chips and a fried hen's egg
£3.95 supplement

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.