



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 17.50

Three courses - 21.00

{ STARTERS }

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

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

Ham hock croquette
Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

{ MAINS }

Chargrilled aubergine with quinoa and mushrooms
Tomato sauce, pesto, toasted almonds, Vicenza cheese and tzatziki

Chargrilled chicken curry
Jasmine rice, sweet potato crisps, chilli and spinach

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	Green beans and roasted almonds	3.95
Thick cut chips	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.95	Truffle mashed potato	4.50
Extra virgin olive oil mashed potato	3.75	Sprouting broccoli, lemon oil and sea salt	4.25
Jasmine rice with toasted sesame	3.50	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95

{ DESSERTS }

Vanilla ice cream
Served with warm salted caramel sauce

Sticky toffee pudding
With clotted cream and salted caramel sauce

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

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.