



LUNCH & EARLY EVENING MENU



Monday – Friday | 11.30am – 6.30pm

Two courses - 16.95

Three courses - 21.50

{ STARTERS }

Creamed white onion soup
*Caramelised onion and
truffle mascarpone*

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 }

Keralan sweet potato curry
*Choy sum, broccoli, coriander and
coconut with steamed jasmine rice*

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

Sea bream
*Fennel, apple and watercress salad,
chive and Champagne velouté*

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	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.95	Sprouting broccoli, lemon oil and sea salt	4.25
Truffle and Parmesan chips	4.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Extra virgin olive oil mashed potato	3.75	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Jasmine rice with toasted coconut and coriander	3.50		
Green beans and roasted almonds	3.95		
Green leaf salad with mixed herbs	3.25		

{ DESSERTS }

Tropical sorbet
*With lime, coconut and white
chocolate sauce*

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

Crème brûlée
*Classic set vanilla custard with
a caramelised sugar crust*

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.