

LUNCH & EARLY EVENING MENU

TWO COURSES

16.95

THREE COURSES

21.50

STARTERS

ROAST PUMPKIN AND BUTTERNUT SQUASH SOUP

Served 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

LAMB PAPPARDELLE

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

ROAST SALMON

Red pepper, olive and chimichurri fregola,
lemon and baby basil

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 Marzanino 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

MANGO AND PINEAPPLE PANNA COTTA

Passion fruit, coconut flakes,
lime zest and coriander cress

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.