

Gallery Menu

2 COURSES 43.50

3 COURSES 49.50

Starters

Wookey Hole Cheddar Soufflé

Truffle and chive cream sauce

Pan-Seared Scallops

Creamy mash, garlic and parsley butter, crispy panko

Crispy Duck Spring Rolls

Pineapple and ginger dipping sauce

Heritage Beetroot VG

Avocado, soy labneh, orange, crushed hazelnut and micro basil

Tempura King Prawns

Chilli jam and lime

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame and Gochujang soy sauce

Argyll Smoked Salmon

Toasted rye bread, Jersey butter and lemon

Mains

Tikka Sea Bass

Saag aloo, cucumber raita & lime

Katsu Cauliflower VG

Japanese curry sauce, peanut, sesame, pickled ginger and red onion, served with Jasmine rice

Slow Roast Crispy Duck

Braised red cabbage, caramelised squash purée and spiced jus

The Ultimate Angus Beef Burger

200g Angus beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce and fries

Lebanese Fattoush Salad V

Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley and buttermilk

Marinated Chicken Skewer

Shawarma marinade, couscous salad, feta cheese, flat leaf parsley, mint and yoghurt dressing

Seared Yellowfin Tuna

Pistachio crust, slow-cooked peppers, capers, olives and pine nuts

Steaks

Rump 275g

Angus | North Yorkshire | British Isles

Fillet 225g

Angus | County Armagh | British Isles

£2.50 supplement charge will apply

Sirloin 350g

Angus | North Yorkshire | British Isles

£5 supplement charge will apply

Ribeye 350g

Angus | North Yorkshire | British Isles

£5 supplement charge will apply

Côte De Boeuf 400g

Heritage Breeds | North Yorkshire | British Isles

£7.50 supplement charge will apply

Steak Sauces

Peppercorn	3.50	Béarnaise	3.50
Chimichurri	3.00	Miso Butter	3.50

Sides

Triple Cooked Chips V	5.50	Confit Garlic Spinach VG	5.50
<i>Add truffle & Parmesan 1.75</i>			
Mashed Potatoes V	6.00	Cauliflower Cheese V	5.50
Maple Glazed, Heritage Carrots VG	5.50	Tenderstem Broccoli, Chilli and Garlic VG	5.50

Desserts

Coconut Parfait V

Rum soaked pineapple, toasted coconut and mint

Burnt Basque Cheesecake V

Berry compote, vanilla cream and raspberry

Sticky Toffee Pudding V

Candied pecans, vanilla ice cream

Dark Chocolate Mousse VG

Amarena cherries, caramel cacao nibs and plant based vanilla ice cream

Cheshire Farm Ice Cream & Sorbet V

Your choice of 3 scoops served with a milk chocolate wafer

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes & cocktails.

V Vegetarian VG Vegan

Allergens & Calories 
Scan this code.