

MAIN MENU

(Available from Wednesday to Sunday, Lunch and Dinner)

STARTERS

Quail terrine, raisin relish, butterhead salad, raisin brioche £14

Roasted Orkney scallop, roe cracker, BBQ tomatoes, tomato dashi £28

Beef tartare, smoked dressing, wild garlic, radish, sourdough crackers £13

Torched trout, jersey royal salad, gooseberry, elderflower emulsion, trout roe
£15

Tempura courgette flower, roast courgette, mint pesto, broad beans,
nasturtium(V) £14

Barbers cheddar custard, marmite crackers, pickled onions, leek ash, wild garlic
(V) £13

MAINS

Sirloin on the bone, smoked mushrooms, beef fat bearnaise, triple cooked chips,
watercress salad £47

Guinea fowl breast, leg bon bon, Swiss chard fondue, wild garlic pesto, guinea
fowl sauce £30

Roast pork belly, summer squash and black pudding terrine, squash chutney,
sage £35

Lions Mane mushroom Kyiv, red pepper sauce, broccoli, sun dried tomatoes (V)
£24

Jersey Royal and wild garlic ravioli, crispy potato skins, courgette, truffle (V)
£22

Cornish monkfish, tender stem broccoli, grilled leeks, watercress sauce £30

Grilled pollack, seaweed gnocchi, cucumber, seaweed butter sauce £26

TO SHARE

Roasted lamb rack, glazed carrots, minted peas, carrot top salsa verde,
shepherd's pie £72

SIDES £5

Triple cooked chips

Roasted broccoli, Caesar dressing

Hispi cabbage, kimchi butter, crispy leaves

Potato rosti, smoked emulsion, pickled jalapeno

Baby gem, sunflower seed and cider vinegar dressing

DESSERTS

White chocolate parfait, raspberry sorbet, sorrel, white chocolate crumb £12

Muscat de Beaumes-de-Venise, Domaine de Coyeux, Rhône Valley, France 2012

£12

Clockspire brulee, granny smith apple, hob nob crumb, cider sorbet £12

Château Septy, Monbazillac, France 2017 £7

Chocolate aero tart, mint ice cream, nib tuile, crystalized chocolate £13

Recioto della Valpolicella, Valpantena, Tezza, Veneto, Italy 2017 £13

New Forest strawberries, goats curd mousse, balsamic,

elderflower honey, shortbread £11

Ortega, Late Harvest, Linden Estate, Boxford, Berkshire, England £7

Cheesecake mousse, macerated peach, peach crisp,

peach gel, Earl grey sorbet £12

Somerset Pomona, Somerset, England £6

Selection of 2 or 4 kinds of British cheese,

chutney, grapes, biscuits £13 or £18

Fonseca 10 Years Old Tawny, Douro, Portugal £8

Tea or coffee & sweet treats £4.50

Liqueur Coffee £12

Irish, English, Italian, French

After Dinner DrinkS

Toffee Martini £13

Somerset Vodka, Crème de Café, Toffee & Double Cream

Time for Chocolate £14

Cherry Infused Somerset Vodka, Crème de Cacao, Chocolate Liqueur & Double Cream

Vieux carre £16

Bulleit Rye, Maxime Trijol VS, Benedictine, Antica Formula, Peychaud's & Angostura Bitters

Please be aware that game dishes may contain lead shot *

(v) Please note that these dishes are suitable for vegetarians.

A discretionary service charge of 10% will be added to your final bill.

Please let us know if you have any dietary requirements or intolerance.