

STARTERS

- Rabbit Terrine, Pickled Veg, Mushroom Crumb ^{(Ce)(SD)} 12.00
Baked Camembert, Sourdough, Garlic, Rosemary ^{(V)(G)(Mi)} 14.00
Tempura Tender Stem Broccoli, Kimchi, Miso & Chilli Dressing ^{(Ve)(Mu)(N)(P)(Se)(So)(SD)} 10.00
Twice Baked Cheese Souffle, Gouda Cheese Sauce ^{(V)(E)(G)(Mi)(Mu)} 9.00

MAINS

- Chalk Stream Trout, New Potatoes, Lobster Bisque, Pea, Samphire ^{(F)(Mi)(SD)(Ce)} 22.00
Summer Risotto, Pea, Mint, Courgette, Lemon, Mascarpone ^{(Mi)(Mu)(SD)(Ce)} 18.00

Roasts

- Cauliflower Steak ^{(Ve)(SD)} 18.00
Native Breed Pork Belly ^(SD) 21.00
28 day Dry-Aged Sirloin ^(SD) 24.00
Chicken Supreme ^(SD) 22.00

ALL SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND RED WINE GRAVY ^{(G)(E)}

Crackling ^{(V)(Mi)} 3.00 | Pigs in Blankets ^{(V)(Mi)} 5.00 | Cauliflower Cheese ^(Mi) 4.00

New Potatoes ^{(V)(Mi)} | Mash Potato ^{(V)(Mi)} | Seasonal Greens ^{(V)(Mi)} | Mixed Leaf Salad ^{(Ve)(SD)}
4.50

DESSERTS

- Vanilla Panna Cotta, Nectarine ^(Mi) 9.00
Chocolate Delice, Salted Caramel, Chocolate Soil ^{(E)(Mi)} 9.50
Sticky Toffee Pudding, Vanilla Ice Cream ^{(V)(E)(G)(Mi)} 8.50
Tropical Eton Mess, Toasted Coconut ^(Ve) 7.50

CHEF'S SELECTION CHEESE

HANDMADE CRACKERS, SEASONAL FRUIT & HOUSE CHUTNEY

- Baron Bigod, Bath Blue, Applewood Smoked Cheddar ^{(G)(Mi)(SD)}
One Cheese 8.00 | Two Cheese 10.00 | Three Cheese 12.00

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

ALLERGENS? PLEASE ASK YOUR SERVER. ^(V) – VEGETARIAN | ^(Ve) – VEGAN

OUR ALLERGEN KEY SHOWS YOU WHICH ALLERGIES ARE IN EACH DISH:

(Ce) - Celery, (Cr) - Crustaceans, (E) - Eggs, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mi) - Milk, (Mu) - Mustard,
(Mo) - Mollusc, (N) - Nuts, (P) - Peanuts, (Se) - Sesame, (So) - Soya, (SD) - Sulphur Dioxide