SECOND FLOOR

RESTAURANT

SPRING MARKET MENU

3 courses with a cocktail £35

TOMMY'S MARGARITA

Mijenta Tequila Blanco, lime, agave



PALOMA

Mijenta Tequila Blanco, lime, grapefruit soda

STARTERS

Caramelised celeriac velouté, Bath Blue, croutons, chive oil (V)(VE*)(GF) 362 kcals Milk/Celery/Sulphur Dioxide

Roasted Wye Valley asparagus, soy cured hens' yolk, nori powder, crispy rice noodles and sweet chilli jam (V)(GF)_{208 kcals}
Crustacean/ Eggs/ Soya/ Sulphur Dioxide

Confit Creedy Carver chicken terrine, smoked bacon dust, piccalilli, croutons, watercress (GF)438 kcals Sesame Seeds/Mustard/Sulphur Dioxide

MAINS

Risotto primavera, asparagus, courgette, mint, pea, vegan Parmesan, micro watercress (V)(VE*)(GF) 720 kcals
Milk/ Celery/ Sulphur Dioxide

ChalkStream trout, Asian watercress velouté, citrus braised fennel, tempura purple sprouting broccoli, curry mayonnaise (GF)647 kcals
Fish/ Eggs/ Soya/ Milk/ Sulphur Dioxide

Wiltshire West End Farm pork tenderloin, pickled apple sauce, rainbow chard, charred leeks, potato pavé, Calvados jus (GF)583 kcals Milk/ Celery/ Sulphur Dioxide

DESSERTS

Sticky toffee pudding, vegan vanilla ice cream, brandy snap galette (GF) (VE) 393 kcals Nuts/Sulphur Dioxide

Miso salted banana parfait, dark chocolate cremieux, caramelised banana, lime and coconut yoghurt (V) (GF*)_{471 kcals} Eggs/ Milk/ Gluten

Vanilla and rosemary rice pudding, sous vide rhubarb, rhubarb sorbet, ginger crumble (VE)(GF*)

402 kcals
Gluten



^{*}Game might contain shot. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises so we cannot guarantee an allergen-free environment. (V) Suitable for vegetarians, (VE) suitable for vegans, (VE*) made vegan upon request, (GF) suitable for coeliacs, (GF*) made gluten free upon request. Kids menu available. Adults need around 2000 kcal a day.

All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.