



LUNCH MENU WEDNESDAY TO FRIDAY

2 COURSES £30

3 COURSES £35

STARTER

GOATS CURD, Heritage tomatoes, candied walnuts, toasted sunflower & pumpkin seeds, basil oil (V)

ROASTED VINE TOMATO & CHARRED RED PEPPER SOUP, FIG LEAF OIL, croutons, rosemary focaccia (V)

MARINATED, POACHED & SMOKED SALMON natural yogurt, rouille, cucumber, lemon, poppy seed biscuits

MAINS

RISOTTO VERDE, wyfe of Bath cheese, Wiltshire black truffle oil, crispy parsnips V

GRILLED FILLET OF SEA BASS, grilled asparagus, chive crushed potatoes, lobster sauce

ROASTED COTSWOLD CHICKEN BREAST, risotto Verde, wyfe of Bath cheese, Wiltshire black truffle oil, porcini sauce

Pudding As per main menu Selection of British Cheese and biscuits £10 supplement

SANDWICHES

ROAST COTSWOLD CHICKEN BREAST, Heritage tomatoes, basil oil **£15**

MARINATED, POACHED & SMOKED SALMON, natural yogurt, rouille **£16**

WOOKEY HOLE CAVE AGED CHEDDAR, spiced apple chutney (v) **£14**

GOATS CURD, Heritage tomatoes, Balsamic & basil oil (v) **£15**

PEMBROKESHIRE LITTLE HAVEN CRAB, chives & lemon **£19**

Made with Sourdough or Granary bloomer or White bloomer with Fries.

Please inform your server if you have any Allergies and ask for the Allergen.

ALL MENU PRICES INCLUDE VAT, 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL