



LUNCH MENU WEDNESDAY TO FRIDAY

2 COURSES £30

3 COURSES £35

STARTER

ROASTED WHITE ONION & THYME SOUP, FIG LEAF OIL, croutons, rosemary focaccia (V)

CRISPY GOATS CHEESE, roasted & pickled beetroot, spiced apple puree, candied walnuts, basil oil (V)

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

MAINS

PENNY BUN MUSHROOM RISOTTO, sautéed portobello mushroom, wyfe of Bath cheese, chargrilled sweetcorn, black truffle oil, crispy parsnips

GRILLED FILLET OF SEA BASS, roasted hazelnuts & greens, toasted fregola pasta, lobster sauce

ROASTED COTSWOLD CHICKEN BREAST, penny bun mushroom risotto, sautéed portobello mushrooms, chargrilled sweetcorn, wyfe of Bath cheese, Wiltshire black truffle oil

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

SANDWICHES

ROAST COTSWOLD CHICKEN BREAST, roasted squash, fig leaf oil **£15**

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

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

GOATS CURD, roast butternut squash, balsamic & basil oil (v) **£15**

SOUTH COAST 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