



Lunch Menu

Small plates

Homemade Sourdough, Hummus, Rosemary & Garlic Marinated Olives, Somerset Brie

Classic Chicken Caesar Salad

Burrata, Fennel Tops, Heirloom Tomato, Fennel Pollen

Potato & Cep Velouté, Sourdough

Coppa, Pickled Vegetables, Coriander

Crispy Whitebait, Marie Rose

Torched Cornish Mackerel, Asparagus, Crème Fraiche

Pressed Duck Leg Terrine, Duck Liver Parfait, Cherries & Sourdough

Orkney Scallops Ceviche, Pineapple, Pomegranate & Celery *£4 Supplement*

Confit Rabbit, Soft Herb Risotto, Frisée Salad

1 Plate £9.50

2 Plates £18.00

3 Plates £26.00

£4.50 each

Hand-Cut Chips, Black Garlic Mayonnaise

Broccoli, Burnt Chilli, Coriander & Anchovy Butter

Buttered Jersey Royals

Rocket & Parmesan Salad

Mains

Beer Battered Haddock, Hand-Cut Chips, Crushed Spring Peas, Tartar Sauce — £16.50

Beef Burger, Bacon & Onion Jam, Mozzarella, Brioche Bun, Hand Cut Chips — £17.50

Lamb Rump, Confit Lamb Belly, Sweetbread, Goat Cheese Tortellini, Onion Purée — £24.00

8oz Dry Aged Ribeye Steak, Hand-Cut Chips, Rocket & Parmesan Salad, Onion Rings — £29.50

Pan Fried Sea Bream, Mussel & Prawn Bouillabaisse — £23.00

Broad Bean & Mint Risotto, Parmesan — £16.00

Pudding

Framboise & Vanilla Parfait, Poached Raspberry — £8.00

Peach & Frangipane Tart, Elderflower & Yoghurt Sorbet — £8.00

Matcha & White Chocolate Brûlée, Matcha Tea Cake — £8.00

Selection of British Cheese, Farmhouse Crackers, Apple & Brandy Chutney — £12.50

Vanilla Ice Cream Affogato, Almond Biscotti — £5.00

Selection of Homemade Ice Creams & Sorbets