

## APERITIF

Prosecco with rhubarb liquor £8.50 / British Polo gin with tonic £5.75

## BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

## TO SHARE

Baked whole camembert, confit garlic, honey, rosemary and focaccia £12

Sharing board of bresaola, prosciutto, salami, chorizo, cheese, smoked salmon, bread, cornichons, olives £18

### LUNCH - 2 courses £15 / 3 courses £20

#### STARTERS

Goats cheese mousse, oat crunch,  
pomegranate and apple (v)

Pressed ham hock terrine,  
crostini, pear and saffron chutney

#### MAINS

Pan fried pollock fillet, crushed  
potatoes, prawn butter

Roast chicken breast, buttered  
kale, root veg, red wine sauce

Wild mushroom risotto,  
parmesan, truffle oil, rocket

#### DESSERTS

Apple tart tatin, vanilla ice cream  
(v)

Orange infused panna cotta,  
poached rhubarb, shortbread  
biscuit

**EARLY BIRD DINNER - 2 course £20 / 3 course £25 - 6.30pm to 7.30pm Tuesday to Friday**

## STARTERS

Pressed ham hock terrine, crostini, pear and saffron chutney £7

Goats cheese mousse, oat crunch, pomegranate and apple puree £7.50

Severn and Wye smoked salmon, blood orange and fennel salad £8.50

Pork belly, parsnip puree, roasted apple, cider sauce £8.50

Fritto misto, tartare sauce and dressed leaves £8

### FROM THE GRILL

10oz ribeye steak £26

8oz sirloin steak £24

6oz Fillet steak £26

All served with grilled tomato, rocket,  
mushrooms and french fries

Your choice of blue cheese, mushroom,  
peppercorn sauce £1.50

### CORNISH FISH

Moules marinière

*(starter with bread) £7.00 / (main with fries) £15*

Seared scallops, Jerusalem artichoke puree, curried  
vanilla oil £9

Pan fried halibut £22

Grilled sea bream £18

All served with chive buttered new potatoes, mixed  
seasonal vegetables and caper brown butter

## MAINS

Roast chicken breast, mashed potato, buttered kale, root vegetables, red wine sauce £18

Wild mushroom risotto, parmesan, truffle oil, rocket £16

Pan fried pollock fillet, crushed potatoes, spinach and prawn butter £17

Roast duck breast, braised chicory, celeriac gratin, five spice sauce £19

Roasted venison haunch, lyonnaise potato, spiced red cabbage, rosemary sauce £22

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## SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, chive butter

Sautéed stem broccoli, chilli, almonds and lemon oil

Mixed greens

£3.50

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## DESSERTS £7.50

Apple tart tatin, vanilla ice cream (v)

Sticky toffee pudding, cornish clotted cream,  
toffee sauce (v)

Orange infused panna cotta, poached rhubarb,  
shortbread biscuit

Warm dark chocolate brownie,  
white chocolate and raspberry ice cream (v)

Forest fruits parfait, mixed berry compote  
pain d'epices (v)

## ARTISAN CHEESES

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney, membrillo, biscuits

### Capricorn

*A mild creamy soft goats cheese*

### French Petit Brie

*Full fat traditionally made*

### Colston Basset Stilton

*Mellow, smooth and creamy. Balances sweet,  
savoury and salty notes*

### Wookey Hole Cheddar

*Cave aged. Nutty, tangy flavour. Aged for up to  
three months*

### St Oswald

*Full fat semi soft rind washed cheese from the  
Cotswolds*

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## EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad  
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually  
V - Vegetarian*