

APERITIF

Prosecco with rhubarb liquor £8.50 / British Polo gin with tonic £5.25

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 and rosemary £12

Charcuterie board of bresaola, prosciutto, salami, chorizo, bread, salad, cornichons and olives £18

LUNCH - 2 courses £15 / 3 courses £20

STARTERS

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

Pressed ham hock terrine,
crostini and piccalilli

MAINS

Slow cooked pork belly, mash,
potted, grain mustard sauce

Pan fried hake,
spiced lentils, cauliflower,
cardamom cream

Wild mushroom and
parmesan risotto

DESSERTS

Dark Chocolate torte,
clementine sorbet,
hazelnut praline

Vanilla panna cotta,
blackberries, spiced bread

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

STARTERS

Pressed ham hock terrine, crostini and piccalilli puree £7

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

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

Seared foie gras, fig chutney and pickle salad £8.50

Mackerel escabeche, toast, mixed leaves £8

FROM THE GRILL

10oz ribeye £26

8oz sirloin £22

Fillet £26

16oz T-bone £28

All served with grilled tomato,
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, leek fondue and capers £9

Pan fried skate wing £16

Pan fried cod £17

Grilled sea bass £18

All served with new potatoes and mixed seasonal
vegetables or side salad

Your choice of caper brown butter, tartare sauce,
harissa mayonnaise £1.50

MAINS

Slow cooked pork belly, mashed potato, potted cabbage, grain mustard sauce £18

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

Pan fried hake, spiced lentils, cauliflower, coconut and cardamom sauce £19

Confit duck leg, fondant potato, butternut squash puree, rosemary sauce £18

Roasted venison haunch, lyonnaise potatoes, jerusalem artichoke, port sauce £19

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

New potatoes, chive butter

Sautéed stem broccoli, chilli, almonds and lemon oil

Mixed greens

Baked root vegetables and truffle honey

Each at £3.75

DESSERTS £7.50

Dark chocolate brownie, malt ice cream,
chocolate crumb, roasted hazelnut praline (v)

Red wine poached pear, oat crumble, winter berries,
cinnamon ice cream (v)

Winter berries parfait, wild berries, pistachio crumb

Warm plum frangipane, griottine cherries,
clotted cream, white chocolate crisp (v)

Vanilla cheesecake, passion fruit curd,
fresh pineapple (v)

Coffee and Petit fours £3.75

ARTISAN CHEESES

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney, membrillo, biscuits

Driftwood

*A fresh goats cheese log rolled in ash. Citrus note
and a silky texture.*

Hellford Camembert

Full fat traditionally made camembert.

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.*

Golden Cenarth

*Bathed in cider as the cheese matures. Nutty,
savoury flavour.*

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 £40

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