

## APERITIF

Chase rhubarb vodka martini / Prosecco with elderflower cordial £8.50

## BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

## TO SHARE

Sharing board of cured meats, cheese, smoked salmon, home baked bread, cornichons, olives £18

Whole baked camembert, garlic, honey, rosemary and fresh bread £12

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

EARLY BIRD DINNER - 2 course £24 / 3 course £28 - 6.30pm to 7.30pm Tuesday to Friday

### STARTER

Severn and Wye smoked salmon,  
fennel, orange, aioli

Ham hock and guinea fowl terrine,  
apple chutney, brioche

Baked crottin goats cheese,  
pickled pear, candied walnuts (v)

### MAIN

Braised blade of beef,  
truffle mash, root vegetables, red  
wine sauce

Pan fried hake, crushed potato,  
broccoli, curry cream, apple and  
watercress

Pumpkin ravioli, sage, parmesan  
cream(v)

### DESSERT

Pear tart tatin, toffee sauce, vanilla  
ice cream (v)

Dark chocolate mousse, passion  
fruit sorbet, pecan nougatine (v)

Pistachio crème brulee, mulled  
fruits, almond shortbread (v)

## STARTERS

Severn and Wye smoked salmon, fennel, orange, aioli £10

Ham hock, guinea fowl and foie gras terrine, apple chutney, brioche £9

Baked crottin goats cheese, pickled pear, candied walnuts £8 (v)

Pan seared scallops, celeriac puree, black pudding, mustard dressing £12

## FROM THE GRILL

8oz Sirloin steak £24

6oz Fillet steak £28

10oz Ribeye steak £26

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

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

## MAINS

Braised blade of beef, truffle mash, root vegetables, red wine sauce £18

Roast corn fed chicken supreme, boulangere potatoes, cavalo nero, honey, thyme sauce £17

Pan fried hake, crushed potato, broccoli, curry cream, apple and watercress £18

Pan fried monkfish, crushed potatoes, leek fondue, caper brown butter £20

Pumpkin ravioli, sage, parmesan cream (v) £17

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## SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£3.00

New potatoes, parsley butter

Mixed greens

£3.50

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## DESSERTS £8.50

Wesley House Christmas pudding, brandy crème anglaise (v)

Dark chocolate mousse, passion fruit sorbet, pecan nougatine (v)

Pistachio crème brulee, mulled fruits, almond shortbread (v)

Pear tart tatin, toffee sauce, vanilla ice cream (v)

Vin Santo del chianti (Nicodemo 2009, 50ml) with dipping biscotti £5

## CHEESE

Choice of three cheeses £8.80 / five cheeses £10

Served with chutney and biscuits

### Driftwood

*Ash coated goat cheese*

### Camembert

*Full fat traditionally made*

### Stilton

*Sweet, mild and creamy*

### Reblochon de Savoie

*Lovely smooth and subtle texture*

### Wookey Hole cheddar

*Smokey, rich, nutty flavour*

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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 £35

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*