Cream of cauliflower soup  
Served with crumbled Stilton, capers and parsley

Crab and dill cream  
Watermelon, crushed avocado, radish and coriander

Ham hock croquette  
Pulled ham, potato and parsley croquette, celeriac and apple salad, wholegrain mustard and maple dressing

Chargrilled aubergine with quinoa and mushrooms  
Tomato sauce, pesto, toasted almonds, Vicenza cheese and tzatziki

Sea bream  
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

Chargrilled chicken curry  
Jasmine rice, sweet potato crisps, chilli and spinach

Steak, egg and thick cut chips  
Thinly beaten rump steak, thick cut chips and a fried hen’s egg  
£3.95 supplement

Peas, sugar snaps and baby shoots  3.50

Thick cut chips  3.95

Truffle and Parmesan chips  4.95

Extra virgin olive oil mashed potato  3.75

Jasmine rice with toasted sesame  3.50

Green beans and roasted almonds  3.95

Green leaf salad with mixed herbs  3.25

Truffle mashed potato  4.50

Sprouting broccoli, lemon oil and sea salt  4.25

San Marzanino tomato and basil salad with Pedro Ximénez dressing  3.95

Vanilla ice cream
Served with warm salted caramel sauce

Sticky toffee pudding
With clotted cream and salted caramel sauce

Wookey Hole cheese
A cave-aged, mature Cheddar from Dorset, served with rye crackers, apple and celery

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.