

Summer Menu



VGN Vegan
 V Vegetarian
 DF Dairy free
 GF Gluten free
 N Contains nuts

Cantaloupe melon gazpacho £7.7 pickled melon kefir lime oil	VGN DF GF
Confit Creedy Carver duck £9.6 hoisin bbq reduction charred cucumber daikon slaw	DF GF
Crab dumplings £11.8 crayfish & caper beurre noisette	GF
Tandoori cured monkfish £11.6 raita garam fried okra	DF on request GF
Parma ham salad £11.9 Parma ham nectarine buffalo mozzarella tomato rocket lemon	DF on request GF V on request

Portobello Kyiv £19.4 garlic cashew curd artichoke broadbean chilli tomato reduction	VGN DF GF N
Provolone chioux fritters £21.4 panzanella chive mascapone smoked almond Toscana pesto	GF V N
Flat iron steak £23.9 pan fried medium rare chimichurri sauce crispy shallots watercress chunky chips	GF (DF on request)
Pork tenderloin £26.9 date & almond stuffing almond croquette prosciutto fine beans calvadoes velouté	N GF
Lamb rump £27.8 green Tabbouleh rose harissa tahini	(DF on request)
Ribeye steak £28.5 Cafe de Paris butter flat mushroom watercress chunky chips	GF (DF on request)
West Country landed Fish of the Day Please ask server	

Charred courgette & mangetout
 £3.5
 VGN DF GF

Mixed leaves salad
 £3.5
 V DF GF

Jersey Royal potatoes | herb butter
 £3.5
 V GF DF without butter

Chunky chips
 £3.5
 VGN DF GF

Sorbet du jour VGN DF GF £6.9	Dark chocolate nemesis V GF N £8.4
Cheddar Gorge strawberry crème brulée GF V £7.8	orange creme fraiche pistachio praline
strawberry blondie	Selection of seasonal cheeses V on request £10.4
Gooseberry & coconut rum pannacotta V DF GF £8.2	crackers quince membrillo
elderflower meringue white chocolate VGN on request	
soil raspberry	

If you have a food allergy or a special dietary requirement, please inform your member of the waiting staff. We will do everything possible to accommodate food intolerance and allergy but cannot guarantee food will be completely allergen free. We change our menu every month. Our supplies are locally and carefully sourced mainly in the South West of England. We add a voluntary service charge of 10%, and all tips go entirely to the staff.

Soft Drinks

Presses	£3.3
Garden lemonade elderflower ginger beer	
Juices Soft Drinks	£3.1
Apple orange coke diet coke	
San Pellegrino	£3.7
Lightly sparkling natural mineral water from Bergamo in the Italian Alps	

Purified water
We support Aqua Aid. Their specially filtered and purified water is served to you at the table in a carafe and for every litre served we sponsor Christian Aid's work in Africa building pumps for wells.

Beers & Ciders

Estrella	330ml, 4.6%	£4.1
Premium lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills		
<i>Lost & Grounded</i>	440ml, 4.8%	£6
Pilsner based lager with a whack of hops		
Guest Stout	Please ask	£6.95
<i>Electric Bear</i>		

Full craft beer menu at the back of the wine list

Werrrd!		
<i>Electric Bear</i>	440ml, 4.7%	£6
American pale with notes of grapefruit & a zippy bitterness		
Rushwood	440ml, 5%	£6.95
<i>Iford Cider, Bath</i>		
Fresh pressed lightly sparkling cider		
Wild Juice	440ml, 4.7%	£6.95
<i>Iford Cider, Bath</i>		

Wild fermented | juicy and mellow | lightly sparkling

Sherry & Port

La Gitana Manzanilla	15%	£5.2
Harvey's Amontillado	17%	£5.2
Taylors Late Bottled Vintage 2018	20%	£6.2
Quinta do Crasto LBV	20%	£9.2

Apéritifs

Noilly Prat	18%	£4.1
Campari	25%	£4
Martini Rosso	15%	£4.1
Aperol Spritz Kir Royale	17%	£10

Brandy

Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1

Gin & Vodka

Bombay Sapphire Gin	40%	£4.1
Hendricks Gin	41%	£4.6
Tanqueray Gin	41%	£4.6
Bath Gin	40%	£4.6
Absolut Vodka	40%	£4.1
Grey Goose Vodka	40%	£6.1

Rum

Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Sagatiba Pura Cachaça	38%	£4.1

Liqueurs & Digestifs

Frangelico	20%	£4
Cointreau	40%	£4.1
Jose Cuervo Tequila	38%	£4.1
Amaretto	28%	£4.1
Baileys	17%	£4
Kahlua	20%	£4
Aperol	11%	£4
Pimms	25%	£4.1
Grappa	38%	£5.1
Limoncello	27%	£4.1

Whiskies

Jamesons	Ireland	40%	£4.1
Bulleit Bourbon	Kentucky	40%	£5.1
Auchentoshan 10 year	Lowland	40%	£5.6
Balvenie 12 year	Speyside	40%	£6.1
Caol Isla 12 year	Islay	43%	£6.6
Knockando 12 year	Speyside	43%	£6.6
Dalwhinnie 15 year	Highland	43%	£7.1

For our cocktail menu, please see the wine list