

Lunch Mon-Fri



2 Courses | £33pp  
3 Courses | £38pp  
inc. house wine or soft drink

## Set Menu

### Sweetcorn coconut chowder

chive crème fraîche | sweetcorn pakora | pickled red chilli

### Sharpham brie croquettes

mustard mayo | black garlic ketchup

### Confit Creedy Carver duck

caramelised red onion tarte fine/ beetroot slaw

### West Country butterflied sardines

Nduja | ratatouille salsa | nocerella olive dressing

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### Cashew Massaman coconut curry

sweet potato | pineapple | lemongrass ginger sushi cake | puffed rice noodle

### Portobello Kyiv

garlic cashew curd | artichoke | broadbean | chilli | tomato reduction

### Flat iron steak

pan fried medium rare | chimichurri sauce | crispy shallots | watercress | chunky chips

### Pork tenderloin

date & almond stuffing | almond croquette | prosciutto fine beans | calvados velouté

### Venison haunch

celeriac apple terrine | savoy leek fondue | blackcurrant jus (£2 extra)

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<b>Charred courgette &amp; mangetout</b>	£3.5	<b>Roasted potatoes in herb butter</b>	£3.5
<b>Mixed leaves salad</b>	£3.5	<b>Chunky chips</b>	£3.5

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### Sorbet du jour

### Peach and raspberry crème brûlée

Amaretti biscuit

### Blackberry fool

Bramley apple bread | oat crumble

### Dark chocolate nemesis

orange creme fraiche | pistachio praline

### Selection of seasonal cheeses

crackers | quince membrillo (£2 extra)

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 12.5%, and all tips go entirely to the staff.

## 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.

## Soft Drinks

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

## Apéritifs

	35ml	
<b>Noilly Prat</b>	18%	<b>£4.1</b>
<b>Campari</b>	25%	<b>£4</b>
<b>Martini Rosso</b>	15%	<b>£4.1</b>
<b>Aperol Spritz/ Kir Royale</b>	17%	<b>£10</b>

## Gin & Vodka

	35ml	
<b>Bombay Sapphire Gin</b>	40%	<b>£4.1</b>
<b>Hendricks Gin</b>	41%	<b>£4.6</b>
<b>Tanqueray Gin</b>	41%	<b>£4.6</b>
<b>Bath Gin</b>	40%	<b>£4.6</b>
<b>Absolut Vodka</b>	40%	<b>£4.1</b>
<b>Grey Goose Vodka</b>	40%	<b>£6.1</b>

## Liqueurs & Digestifs

	35ml	
<b>Frangelico</b>	20%	<b>£4</b>
<b>Cointreau</b>	40%	<b>£4.1</b>
<b>Jose Cuervo Tequila</b>	38%	<b>£4.1</b>
<b>Amaretto</b>	28%	<b>£4.1</b>
<b>Bailey's</b>	17%	<b>£4</b>
<b>Kahlua</b>	20%	<b>£4</b>
<b>Aperol</b>	11%	<b>£4</b>
<b>Pimms</b>	25%	<b>£4.1</b>
<b>Grappa</b>	38%	<b>£5.1</b>
<b>Limoncello</b>	27%	<b>£4.1</b>

For our cocktail menu, please see the wine list

## Beers & Ciders

<b>Estrella</b>	330ml, 4.6%	<b>£4.1</b>
Premium lager		
<b>Butcombe Gold</b>	500ml, 4.6%	<b>£6</b>
Local English ale		
<b>Keller Pills</b>	440ml, 4.8%	<b>£6</b>
<i>Lost &amp; Grounded</i>		
Pilsner based lager with a whack of hops		
<b>Guest Stout</b>	Please ask	<b>£6.95</b>
<i>Electric Bear</i>		
<b>Werrrd!</b>	440ml, 4.7%	<b>£6</b>
<i>Electric Bear</i>		
American pale with notes of grapefruit & a zippy bitterness		
<b>Rushwood</b>	440ml, 5%	<b>£6.95</b>
<i>Iford Cider, Bath</i>		
Fresh pressed/ lightly sparkling cider		
<b>Wild Juice</b>	440ml, 4.7%	<b>£6.95</b>
<i>Iford Cider, Bath</i>		
Wild fermented/ juicy and mellow/ lightly sparkling		

Full craft beer menu at the back of the wine list

## Sherry & Port

	70ml	
<b>La Gitana Manzanilla</b>	15%	<b>£5.2</b>
<b>Harvey's Amontillado</b>	17%	<b>£5.2</b>
<b>Taylors Late Bottled Vintage 2018</b>	20%	<b>£6.2</b>
<b>Quinta do Crasto LBV</b>	20%	<b>£9.2</b>
<b>Brandy</b>	35ml	
<b>Hennessy VS Cognac</b>	40%	<b>£5.1</b>
<b>Remy Martin VSOP Cognac</b>	40%	<b>£5.6</b>
<b>Janneau VSOP Armagnac</b>	40%	<b>£6.1</b>
<b>Rum</b>	25ml	
<b>Captain Morgan</b>	40%	<b>£4.6</b>
<b>Havana Club Anejo Rum</b>	38%	<b>£4.1</b>
<b>Sagatiba Pura Cachaça</b>	38%	<b>£4.1</b>
<b>Whisky</b>	25ml	
<b>Jamesons</b>	<i>Ireland</i> 40%	<b>£4.1</b>
<b>Bulleit Bourbon</b>	<i>Kentucky</i> 40%	<b>£5.1</b>
<b>Auchentoshan 10 year</b>	<i>Lowland</i> 40%	<b>£5.6</b>
<b>Balvenie 12 year</b>	<i>Speyside</i> 40%	<b>£6.1</b>
<b>Caol Isla 12 year</b>	<i>Islay</i> 43%	<b>£6.6</b>
<b>Knockando 12 year</b>	<i>Speyside</i> 43%	<b>£6.6</b>
<b>Dalwhinnie 15 year</b>	<i>Highland</i> 43%	<b>£7.1</b>