

# Autumn Menu



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

## Sweetcorn coconut chowder £7.7

chive crème fraîche | sweetcorn pakora | pickled red chilli

DF GF  
VGN on request  
V on request

## Sharpham brie croquettes £9.3

mustard mayo | black garlic ketchup

V GF

## West Country butterflied sardines £10.5

Nduja | ratatouille salsa | nocerella olive dressing

DF GF

## Lamb shoulder 11.4

belly pastilla | mint salsa verde | charred baby corn | ancho chilli reduction

## Smoked mackerel £12.3

DF GF

salad niçoise | black olive tapenade | cured egg yolk | gremolata dressing

## Za'atar baby aubergine £19.5

V N

split pea khoresh | saffron kataifi | Sumac rainbow chard | tahini yogurt | hazelnut dukka

## Cashew Massaman coconut curry £21.3

VGN DF GF N

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

## Flat iron steak £23.9

GF (DF on request)

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

## Chicken supreme £26.9

GF (DF on request)

lentils a la Française | butternut squash purée | artichoke crisp | sage jus

## Venison haunch £28.4

GF

celeriac apple terrine | savoy leek fondue | blackcurrant jus

## Ribeye steak £29.5

GF (DF on request)

Café de Paris butter | flat mushroom | watercress | chunky chips

## Fish of the Day

Please ask

### Charred Romanesco

£3.5

### Roasted potatoes | herb butter

£3.5

VGN DF GF

GF (VGN DF without butter)

### Mixed leaves salad V DF GF

£3.5

### Chunky chips VGN DF GF

£3.5

### Sorbet du jour

VGN DF GF

£6.9

### Peach and raspberry crème V GF N

£7.6

### Blackberry fool

V GF

£8.2

### brulée

Bramley apple bread | oat crumble

Amaretti biscuit

### Chocolate mille-feuille V N

V N

£8.4

### Selection of seasonal cheeses V

£10.4

dark chocolate mouse | hazelnut

£8.4

crackers/ quince membrillo

crème pâtissière | griottine cherries

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

	25ml	
<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

	25ml	
<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>£6.4</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>	25ml	
<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>