

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

West Country butterflied sardines

Nduja | ratatouille salsa | nocerella olive dressing

Lamb shoulder

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

Za'atar baby aubergine

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

Cashew Massaman coconut curry

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

Flat iron steak

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

Chicken supreme

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

Venison haunch

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

Charred Romanesco

£3.5

Roasted potatoes in herb butter

£3.5

Mixed leaves salad

£3.5

Chunky chips

£3.5

Sorbet du jour

Peach and raspberry crème brûlée

Amaretti biscuit

Blackberry fool

Bramley apple bread | oat crumble

Chocolate mille-feuille

dark chocolate mousse | hazelnut crème pâtissière | griottine cherries

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

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		

Apéritifs

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

Gin & Vodka

	25ml	
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

Liqueurs & Digestifs

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

For our cocktail menu, please see the wine list

Beers & Ciders

Estrella	330ml, 4.6%	£4.1
Premium lager		
Butcombe Gold	500ml, 4.6%	£6
Local English ale		
Keller Pills	440ml, 4.8%	£6
<i>Lost & Grounded</i>		
Pilsner based lager with a whack of hops		
Guest Stout	Please ask	£6.95
<i>Electric Bear</i>		
Werrrd!	440ml, 4.7%	£6.4
<i>Electric Bear</i>		
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		

Full craft beer menu at the back of the wine list

Sherry & Port

	70ml	
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
Brandy	25ml	
Hennessy VS Cognac	40%	£5.1
Remy Martin VSOP Cognac	40%	£5.6
Janneau VSOP Armagnac	40%	£6.1
Rum	25ml	
Captain Morgan	40%	£4.6
Havana Club Anejo Rum	38%	£4.1
Sagatiba Pura Cachaça	38%	£4.1
Whisky	25ml	
Jamesons	<i>Ireland</i> 40%	£4.1
Bulleit Bourbon	<i>Kentucky</i> 40%	£5.1
Auchentoshan 10 year	<i>Lowland</i> 40%	£5.6
Balvenie 12 year	<i>Speyside</i> 40%	£6.1
Caol Isla 12 year	<i>Islay</i> 43%	£6.6
Knockando 12 year	<i>Speyside</i> 43%	£6.6
Dalwhinnie 15 year	<i>Highland</i> 43%	£7.1