

Lunch Mon-Fri



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

## Set Menu

### Curried parsnip soup

parsnip bhaji crisp

### Black garlic cashew curd

salt baked beetroot | orange | cashew granola

### West Country butterflied sardines

Nduja | ratatouille salsa | nocerella olive dressing

### Lamb shoulder

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

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### Cashew Massaman coconut curry

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

### Brillat-Savarin cheesecake

blue cheese pesto | caramelised pear | tender stem broccoli

### Flat iron steak

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

### Chicken supreme

lentils & bacon | butternut squash purée | artichoke crisp | sage jus

### Venison & ale puff pie (£2 extra)

carrot purée | bacon jam | wild mushroom jus

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Charred truffle cauliflower	£3.5	New potatoes   herb butter	£3.5
		Chunky chips	£3.5

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### Sorbet du jour

### Apple crumble crème brulee

oat crumble

### Tiramisu

amaretto panettone | kirsch cherry

### Chocolate mille-feuille

dark chocolate mousse | hazelnut crème pâtissière | griottine cherries

### Selection of seasonal cheeses (£2 extra)

crackers | quince membrillo

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>

## Beers & Ciders

<b>Mixtape</b>	440ml, 4.6%	<b>£6</b>
Helles 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>Midford Cider</b>	500ml, 5.9%	<b>£6.95</b>
<i>Honey's, Bath</i>		
Medium dry/naturally hazy		

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>