

Summer Menu



Seasonal Think Drink - Passionfruit & lime bellini 9

Melon & tomato gazpacho 8.5

VGN, DF, GF

pickled spiced cucumber | basil oil

Salt roasted beetroot salad 10.9

V, GF, N

peach | gorgonzola | smoked almond crumb | rocket

Crispy pork belly 11.5

GF, DF on request

parsnip puree | pickled apple | burnt apple puree | pork puff

Jerk trout 11.8

DF, GF

avocado & coriander | pineapple | chilli | plantain crisps

Panko cod cheeks 12.5

DF, GF

Tikka sauce | pickled lime carrots & chilli

Miso glazed aubergine 21.5

VGN, DF, GF

kimchi | crispy oyster mushrooms | Korean BBQ sauce

Truffle cheddar & caramelised leek tart 23

V, N

courgette mint & snow pea salad | pickled shallots | walnut crumb

Flat iron steak 26.8

GF, DF on request

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

Pan roasted chicken suprême 28.4

GF

sweetcorn velouté | charred corn | chorizo and pea succotash

Coffee rubbed beef onglet 31.9

GF

truffle gnocchi | king oyster mushroom | horseradish shallots | peppercorn sauce

West country landed fish of the day

please ask your server

Ribeye steak 35

GF, DF on request

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

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.



Sorbet du jour 7.2	VGN, DF, GF
Crème brûlée 7.6	V, GF
strawberry jam white chocolate blondie	
Lemon & elderflower posset 9.7	V, N
Ricciarelli biscuit lemon curd	
Chocolate nemesis 10.5	V, GF
raspberry compote whipped creme fraiche	
Selection of seasonal cheeses 12	V
pickled celery & fennel membrillo artisan crackers	
Seasonal salad 5	V, DF, GF
pickled shallot dressing	
New potatoes 4	GF, VGN & DF on request
herb butter	
Chunky chips 4	VGN, DF, GF
Hispi cabbage 5	VGN, DF, GF
garlic, ginger & chilli	
Bread & focaccia selection 5	VGN, DF, GF on request
by Mjolk Bakery	

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