

Autumn Menu



Seasonal Think Drink - Sloe gin bramble 9

Spiced butternut squash soup 9

toasted seed granola | coconut yoghurt

VGN, DF, GF

Charred leeks 10.2

onion soubise | pickled pear | leek oil | crispy leeks

V, GF

Ancho pork cheek 11.9

smoked mole sauce | charred corn | tomato salsa

DF, GF

Prawn fritters 12.5

Tom Yum bisque | pickled mooli & carrot salad | crushed cashews

N, DF, GF

Mackerel Nduja 12.9

cured mackerel | green olive & sherry dressing | pickled fennel | cucumber

DF, GF

Celeriac Milanese 21.5

salsa verde | roasted San Marzano sauce | rocket | lemon

VGN, DF, GF

Cheddar & potato dumplings 23

chive velouté | roasted Jerusalem artichokes | artichoke crisps

V, GF

Flat iron steak 26.8

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

GF, DF on request

Guinea fowl supreme 30

wild mushrooms | potato fondant | Madeira cream | braised shallots | peas

GF

Pan roasted duck breast 34

braised duck stuffed onion | pearl barley | celeriac & apple puree | red wine jus

West country landed fish of the day

please ask your server

Ribeye steak 35

brandy & green peppercorn butter | flat mushroom | watercress | chunky chips

GF, DF on request

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
Vanilla crème brûlée 7.6	N, V, GF on request
Pedro Ximénez sultanas Tonka bean sablé	
Sticky apple & date cake 9.7	V
Calvados salted caramel ginger crumb cultured vanilla cream	
Chocolate & almond Florentine tart 10.5	N, V, GF
blackberry compote whipped mascarpone	
Selection of seasonal cheeses 12	V on request
pickled celery & fennel membrillo artisan crackers	
Root vegetable mash 5	VGN, DF, GF
carrot swede sweet potato	
New potatoes 4	GF, VGN & DF on request
herb butter	
Chunky chips 4	VGN, DF, GF
Winter greens 5	GF, VGN & DF on request
herb butter	
Bread selection 5	VGN, DF, GF on request
Made in house each day	

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