

WHILE YOU WAIT

<sup>GF</sup> Selection of Home-made Bread | £3.5

Honey Glazed Chorizo | £4

<sup>GF</sup> Marinated Olives | £3.5

STARTERS

<sup>GF</sup> Tuna Tartare | beef tomatoes, green beans, quail egg, horseradish yoghurt, olives, red onion, basil | £10

Seared Scottish Scallops | pancetta orzotto, potato crisp, truffle velouté | £11

<sup>GF</sup> Glazed Venison | caramelised parsnips & macadamia, parsnip purée, juniper sauce | £9

<sup>GF</sup> Heritage Tomatoes & Mozzarella Salad | buffalo mozzarella, basil, aged balsamic jelly, watermelon, serrano ham | £8

MAINS

<sup>GF</sup> Dry Aged Sirloin of Beef | potato rosti, oyster mushrooms, tenderstem broccoli, turnip & bacon | £21

<sup>GF</sup> Duck Breast | orange-braised chicory, heritage carrots, fennel, onion gnocchi | £19

<sup>GF</sup> Roasted Monkfish | crushed jersey royals, chorizo, peas, pak choi, white wine sauce | £25

<sup>GF</sup> **Guinea Fowl** | pan-fried breast, confit leg croquette, glazed sweetcorn & pearl onions, mushroom & sweetcorn cake | £19

**Broccoli & Yorkshire Pecorino Tart (v)** | courgettes, spinach, peas, pesto, pine nuts | £17

### DESSERTS & CHEESE

<sup>GF</sup> **Selection of British Cheese** | £9  
Tunworth, Godminster Vintage Cheddar, Perl Las

<sup>GF</sup> **Dark Chocolate Delice (v)** | £6.5  
cherries, crème fraiche ice cream, almond crumble

<sup>GF</sup> **Strawberry Mousse** | £6.5  
dark chocolate, cornflakes

**Lemon Tart (v)** | £6.5  
italian meringue, raspberries, vanilla cream ice cream

<sup>GF</sup> **Selection of Home-Made Ice Cream** | £6  
vanilla, chocolate, roasted pineapple, hazelnut, rum & raisin, coconut

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(v) vegetarian

<sup>GF</sup> - gluten free option available

please, inform your waiter about any dietary requirements or allergies