

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

Smoked Haddock Fishcake | lemon mayonnaise, keta, quail egg,  
samphire | £9

<sup>GF</sup> Seared Scottish Scallops | jerusalem artichoke, dill,  
serrano ham | £11

<sup>GF</sup> Braised Pig's Cheek | peas, toasted crumpet, peanut sauce | £9

<sup>GF</sup> Goats Cheese Mousse (v) | heritage beetroot, orange, hazelnuts,  
poppy seed sablé | £8

MAINS

<sup>GF</sup> Dry Aged Sirloin of Beef | confit of horseradish & onions,  
English asparagus, caramelised parsnips | £21

<sup>GF</sup> Pan-Fried Stone Bass | parmesan & lemon gnocchi, samphire,  
roasted salsify, green beans, white wine sauce | £19

<sup>GF</sup> Rump of Lamb | jersey royals, grilled gem lettuce, pesto, purple  
sprouting broccoli | £24

<sup>GF</sup> Roasted Pork Loin | potato purée, creamy oyster mushrooms,  
apple & madeira purée, mustard sauce | £17

**Mushroom Wellington (v)** | honey glazed carrots, potato purée,  
purple sprouting broccoli, mustard sauce | £17

### DESSERTS & CHEESE

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

<sup>GF</sup> **Pistachio & White Chocolate Ganache (v)** | £6.5  
pistachio ice cream, sponge cake, raspberries

**Black Forest Gâteau (v)** | £6.5  
crème fraiche ice cream

**Lemon Tart (v)** | £6.5  
italian meringue, raspberries, clotted 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