

WHILE YOU WAIT

Home-Made Selection of Bread (v) | £4

STARTERS

Ox Cheek Bon-Bon | red wine sauce, jerusalem artichokes

Chestnut Soup (v) | home-made bread

Seared Scallops | crab tortellini, saffron velouté

Duck Terrine | horseradish, celeriac purée, pickled celeriac,
girolles

MAINS

Roast Beef | honey glazed carrots, parsnips, green beans,
roast potatoes, yorkshire pudding

Pan Fried Sea Bass | potato purée, leeks, cauliflower, tartare
sauce

Pork Belly | grilled broccoli, crushed new potatoes,
chestnuts, cavolo nero

Pumpkin Croquette (v) | cavolo nero, potato purée, grilled
broccoli

DESSERTS & CHEESE

Selection of British Cheese | Godminster Vintage Cheddar,
Kidderton Ash Goats Cheese, Somerset Brie

Black Forest Gateau (v) | blackberries, blackcurrants

Poached Pear (v) | caramel, cinnamon, sponge cake

Orange Crème Brûlée (v)

Selection of Home-Made Ice Cream (v)
choose up to 3 scoops: vanilla, chocolate, hazelnut, lemon
curd, honeycomb, roasted pineapple, pistachio

2 courses | £26

3 courses | £29

(v) vegetarian
gluten-free options available, please ask your waiter
please, inform your waiter about any dietary requirements or allergies