

Dinner Menu

Nibbles

Homemade tear and share potato bread, house butter (GFO)	2 portions	£5.00
	4 portions	£7.50
Chargrilled bell peppers with whipped goats cheese (GF,V)		£6.00
Corned beef hash browns, beef fat mayo (GF)		£6.50

Starters

Pasture for Life Certified beef kofta, pickled kohlrabi & spring onion salad, 'red eye' yoghurt, flatbread	£12.00
Black tiger king prawns, kohlrabi, cucumber, samphire salad, prawn mayonnaise (GF)	£12.50
Courgette, mint, basil, pea gazpacho, rosemary potato rosti (GF,VG)	£9.50
Parsnip gnocchi, white onion & thyme puree, pomegranate, tarragon & almond dressing, parmesan (V)	£10.50

Main Courses

Pasture for Life Certified Rump, master stock risotto, marinated leeks, crispy chilli oil (GFO)	£27.00
'Nduja stuffed porchetta, tomato, saffron & bean stew, green sauce (GF)	£28.00
Rotolo - chargrilled courgettes, red onion, pine nuts, spinach, artichoke, ricotta, cavolo nero sauce (VG,)	£24.00
Home cured & smoked trout fillet, new potatoes, summer vegetables, GAP, pickled radish salad (GF)	£27.00

Sides

Koffman's fries (VG,GF)	£5.50
Chargrilled corn, mole sauce (GF,VGO)	£6.00
Charred hispi, XO sauce (VG,GF)	£5.50

Puddings

Eton mess - cherry compote, mascarpone cream, tarragon oil, amaretto cherries, cherry ice cream (V,GF)	£10.00
Banana sponge, dark rum caramel, peanut brittle, coconut ice cream (VGO)	£9.50
White chocolate cremeux, raspberry coulis, oat & Ginger crumble (GFO)	£10.00
Lilliput local cheese board, bath blue, wookey hole cheddar, tunworth cheese, gooseberry chutney, rosemary & thyme crackers (V,GFO)	£13.00
Selection of local icecreams and sorbets (VGO,GF)	£3.00 per scoop

Please inform a member of staff of allergies or intolerances.

Please be aware that while every precaution is taken, we cannot guarantee all our products are 100% free from cross-contamination.

GF = Gluten Free / GFO = Gluten Free on request

VG = Vegan / VGO = Vegan on request