

Dinner Menu

Nibbles

Bread of the day, house butter (VGO, GFO) <i>Please ask your server for more information</i>	£5.00
Chargrilled bell peppers with whipped goats cheese (GF VGO)	£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
Watercress & spinach, 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 steak, master stock risotto, marinated leeks, crispy chilli oil (GF)	£27.00
Porchetta stuffed with Nduja, tomato, saffron & bean stew, green sauce (GF)	£28.00
Rotolo - chargrilled courgettes, red onion, pine nuts, spinach, artichoke, ricotta, cavolo nero sauce (V)	£24.00
Home cured & smoked trout fillet, new potatoes, spring vegetables, GAP, pickled radish salad (GF)	£27.00

Sides

Koffman's fries (VG, GF)	£5.50
Chargrilled leeks, mole sauce (GF, VG)	£6.00
Roasted tenderstem broccoli, cesar dressing, shaved parmesan (V GF)	£6.00

Puddings

Lemon tart, italian meringue, lime coulis, preserved lemon peel, fresh raspberries (V)	£10.00
Ginger sponge, white chocolate puree, poached rhubarb & honeycomb (VG)	£9.50
Dark chocolate ganache, orange cremeux, chocolate pate sucree (V, GFO)	£10.00
Lilliput local cheese board, bath blue, wookey hole cheddar, tunworth cheese, caramelised red onion chutney, waste bread 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