

Lunch Menu

While you wait

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

Starters

Parsnip gnocchi, white onion & thyme puree, pomegranate, tarragon & almond dressing, parmesan (V)	£10.50
Watercress & spinach gazpacho, rosemary potato rosti (GF, VG)	£9.50
Pan seared breast of pheasant, pear & fennel salad, walnut dressing (GF)	£12.00
Pasture for Life certified beef meatballs - Swedish style, sage & cider cream, red onion compote (GF)	£12.00

Main Courses

Pan-fried fish of the day, roasted puy lentils, gap, fennel & pickled radish salad (GF)	£27.00
Pasture for Life certified beef burger, brioche bun, organic cheddar, house pickles, house ketchup, triple cooked chips (GFO)	£19.00
Pasture for Life certified beef sausages, tomato & bean stew, green sauce (GF)	£25.00
Roasted sweet potato & courgette, celeriac puree, pumpkin seed pistou (VG GF)	£18.50

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
Chargrilled hispi cabbage, zhoug (GF, VG)	£6.00

Puddings

Ginger sponge, white chocolate puree, poached rhubarb & honeycomb (VG)	£9.50
Lemon tart, italian meringue, lime coulis, preserved lemon peel, fresh raspberries (V)	£10.00
Dark chocolate ganache, orange cremeux, chocolate pate sucree (V,GFO)	£10.00
Lilliput local cheese board, bath blue, winscombe 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

V = Vegetarian