

# Lunch Menu

## While you wait

Homemade tear and share potato bread, house butter (GFO)	2 portions	£5.00
	4 portions	£7.50
Corned beef hash browns, beef fat mayo (GF)		£6.50
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
Courgette, mint, basil, pea gazpacho, rosemary potato rosti (GF, VG)	£9.50
Black tiger king prawns, kohlrabi, cucumber, samphire salad, prawn mayonnaise, black lime (GF)	£12.50
Pasture for life certified beef kofta, pickled kohlrabi & spring onion salad, 'red eye' yogurt, flatbread	£12.00

## Main Courses

Home cured & smoked trout fillet, new potato, summer vegetables, 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, saffron & bean stew, green sauce (GF)	£25.00
Chargrilled cauliflower, master stock risotto, harissa dressing, crispy shallots (VG, GFO)	£18.50

## Sides

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

## Puddings

Banana sponge, dark rum caramel, peanut brittle, coconut ice cream (VGO)	£9.50
Eton mess - cherry compote, mascarpone cream, tarragon oil, amaretto cherries, cherry ice cream (V, GF)	£10.00
White chocolate cremeux, raspberry coulis, oat & ginger crumble (GF)	£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

V = Vegetarian