

BRUNCH
2 COURSE 33 | 3 COURSE 38

STARTERS

GAZPACHO (vg)
chilled green tomato soup, avocado
grilled crostini, jalepeño

SUMMER SALAD (vg)
mustard leaves, mazuno, kohlrabi, broad beans
grilled spring onion, pickled grapes, seeded cluster

BURRATA (v)
Heirloom tomatoes, basil, black olive crumb

PRAWNS
Atlantic grilled prawns, parsley, garlic
brown butter, confit lemon, charred crostini

SALMON
Severn and Wye smoked salmon, poached egg hollandaise
toasted brioche

TARTARE
hand cut beef fillet, classically dressed
parmesan, black summer truffle, rosemary & potato bread

DUCK | 5 supp |
duck liver ballotine, grilled peach, toasted brioche
peach & Fernet purée

TO SHARE
for two to share, supplement per person

TOMAHAWK | 20 supp |
900g rib of Angus Hereford cross beef
grilled baby romaine, ranch dressing, crispy onions
Béarnaise & Peppercorn sauce

MAINS

LOBSTER | 12 supp |
half native lobster Thermidor, French fries
herb salad

CHICKEN
Somerset corn fed chicken breast
roast potatoes, green beans, confit cherry tomatoes
tarragon jus

SIRLOIN | 12 supp |
350g, 21 day aged, West country
grilled baby gem, crispy shallots, ranch dressing

SEA TROUT
sauteed spinach, Charlotte potatoes, hollandaise

RISOTTO (v) (vg)
courgette risotto, fine herbs
crispy swiss chard & leek, parmesan

SIDES 5

CHIPS
rosemary sea salt

CHARLOTTE POTATOES
butter & mint

SUMMER GREENS
sauteed, garlic & olive oil

GREEN BEANS
confit shallot, tarragon

TOMATO
heirloom tomato salad, shallots, basil

DESSERTS

CUSTARD
tart, nutmeg, salted caramel ice cream

CHOCOLATE
Valrhona 70% grand cru chocolate tart, raspberries, star anise

PINEAPPLE (vg)
caramelised pineapple tarte tatin, puff pastry, rum & coconut ice
cream

FRENCH TOAST
apricot marmalade, honeycomb ice cream

CHEESECAKE
baked vanilla cheesecake, English strawberries