

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

TUNA
crudo, harissa dressing, lime yoghurt, coriander
seeded cracker

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

AVOCADO
Smashed avocado, salsa, poached egg, hollandaise
grilled sourdough

TARTARE
hand cut beef fillet, classically dressed
parmesan, 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

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

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

HALIBUT | 5 supp |
herbs mash potato, runner beans, sauce vierge

SEA TROUT
spinach, Charlotte potatoes, hollandaise

RISOTTO (vg)
courgette risotto, fine herbs
crispy leek, parmesan

SIDES

| 5 supp |

CHIPS (vg)
rosemary sea salt

CHARLOTTE POTATOES (v)
butter & mint

SUMMER GREENS (vg)
sauteed, garlic & olive oil

GREEN BEANS (vg)
confit shallot, tarragon

TOMATO (vg)
heirloom tomato salad, shallots, basil

DESSERTS

CUSTARD (v)
tart, nutmeg, salted caramel ice cream

CHOCOLATE (v)
Guanaja 70% chocolate tart, figs, cognac

FRENCH TOAST (v)
apricot marmalade, honeycomb ice cream

CHEESECAKE (vg)
caramelised banana, blueberries & meringue

CREME BRULEE (v)
vanilla & orange, shortbread

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

VG- suitable for vegan requirements, V- suitable for vegetarian requirements

13.5% discretionary service charge will be added to your bill. Prices include VAT