

**BRUNCH**  
**2 COURSE 37 | 3 COURSE 42**

**STARTERS**

*SOUP (vg)*  
*butternut squash, roasted cep purée, walnuts*

*AUTUMN SALAD (vg)*  
*mustard leaves, mizuna, kohlrabi, purple sprouting broccoli, golden beetroots, spring onions, pears*

*BURRATA (v)*  
*fennel, pickled cauliflower, hazelnuts*

*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* | 6 supp |  
*duck liver ballotine, spiced plums, Fernet purée, toasted brioche*

**APPETIZERS**

*BREAD & BUTTER* 2.5

*OLIVES* 5

**MAINS**

*LOBSTER* | 14 supp |  
*half native lobster Thermidor, French fries herb salad*

*HALIBUT* | 6 supp |  
*mushrooms, potato, bacon, pearl onions, vin Jura & chervil sauce*

*SEA TROUT*  
*broccoli, garlic dressing, broccoli salad, beurre blanc*

*CHICKEN*  
*Somerset corn fed chicken breast mash potato, green beans, tarragon jus*

*SIRLOIN* | 10 supp |  
*300g, 21 day aged, West country grilled baby gem, crispy shallots, ranch dressing*

*BAVETTE STEAK*  
*roasted potatoes, parsley butter*

*RISOTTO (vg)*  
*courgette risotto, fine herbs, Parmesan*

**SIDES** | 6 supp |

*CHIPS (vg)*  
*rosemary sea salt*

*CHARLOTTE POTATOES (v)*  
*butter & mint*

*CARROTS (v)*  
*roasted chantenay carrots, thyme, honey*

*GREEN BEANS (vg)*  
*confit shallot, tarragon*

*BEETROOT*  
*golden beetroot and shallot salad*

**DESSERTS**

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

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

*FRENCH TOAST (v)*  
*cinnamon, chocolate ice cream, RumChata custard sauce*

*CHEESECAKE (vg)*  
*caramelised banana, blueberries & meringue*

*CREME BRULEE (v)*  
*vanilla & orange, shortbread*

*ICE CREAM & SORBET (2 scoops)*  
*vanilla, chocolate, salted caramel pomegranate, pear, pistachio (vg)*

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