

BRUNCH
2 COURSE 37 | 3 COURSE 42

STARTERS

SOUP (vg)
Jerusalem artichoke, roasted ceps, crispy artichoke

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
 toasted brioche*

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 (v)
butternut squash, sage & parmesan

SIDES | 6 supp |

CHIPS (vg)
rosemary sea salt

CHARLOTTE POTATOES (v)
butter & mint

CARROTS (v)
roasted chantenay carrots, thyme, honey

GREEN BEANS (v)
confit shallot, tarragon

BEETROOT
golden beetroot and shallot salad

DESSERTS

CHESTNUT (vg)
pudding, mandarin & meringue

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

CHOCOLATE (v)
Tart, whiskey fruits, pecan nuts

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

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

We are cashless restaurant and accept only card payments