

Late Summer Menu

Starters

Chilled Cucumber Soup (vegan) £7.75

Salmon Gravdlax, tzatziki, radish, bronze fennel £7.75

Octopus Carpaccio, orange, chili, cucumber, radish £9.50

Burrata samphire, cornichon salsa, bread tuile £7.75

Mosaic Chicken Terrine, sweet potato chutney, crisp bread £7.75

Seared Beef Carpaccio, wasabi, spring onion salsa, sesame £13.50

Mains

Slow Braised Lamb Henry, mashed potato, runner beans, rosemary jus £27.00

Cotswold Chicken Breast, sweetcorn, braised onion, pomme anna £23.25

Longhorn Ribeye Steak, mushroom, tomato, triple cooked chips, red wine & soy emulsion £37.25

Chana Masala, (vegan) pickled lemon, coriander, yoghurt £23.25

Halibut, charlotte potato, charred baby gem, chorizo sauce vierge 32.75

Poached Silver Mullet, lemon confit potato, celery, fennel, beurre noisétte £23.25

Thai Spiced Coconut Dauphinois (vegan), peanut, lime, bean sprout, nuoc nam dressing £23.25

Side Orders: French Fries £5.00– Roasted New Potatoes £4.50 – Broccoli £4.50

Desserts

Eton Mess Parfait, mixed berries, meringue, mint £7.75

Blackberry & Almond Tart, yoghurt ice cream £7.75

Peach Melba (vegan), peach, raspberry, vanilla sorbet, coconut cream £7.75

Belgian Waffle, maple syrup, chocolate sauce, strawberry sorbet £9.75

Dark Chocolate Marquise, dulce de leche, salted peanut, banana £7.75

Petits Fours: fruit pastille, coconut macaroon, chocolate fudge £4.75

Cheeses

Beauvale Blue, cow, soft ,(pasteurised) £4.75

Cornish Yarg, cow, semi hard (pasteurised) £4.75

Bath Soft, cow, soft (pasteurised) £4.75

Rosary Ash, goat, soft, (pasteurised) £4.75

Rachel, goat, semi hard, (unpasteurised) £4.75

Sharing Board (5 cheeses) £23.75

Trio of Dessert Wines: 3 x 35ml glasses (Muscat de Beaumes de Venise + Cadillac + Jurançon) £13.75

Trio of Fortified Wines: 3 x 35ml glasses (10Yo Tawny + LBV Port + Deluxe Cream) £13.75