



## Lunch menu

### Starters

Celeriac soup with a homemade olive oil roll £6.50

### Mains

Tytherleigh beef burger in a brioche bun with gherkin & tomato, chips and coleslaw (blue cheese, cheddar or bacon £1.50 each) £12.95

Beer battered haddock & chips, crushed peas or mixed leaves and homemade tartar sauce £13.95

8oz sirloin of Westcountry beef from Bonners, Ilminster, tomato fondue, roasted flat mushroom, parmesan & truffle oil chips and a peppercorn sauce £25.50

### Pudding

Champagne poached peaches, Champagne jelly, vanilla crème brulée, almond tuille £7.50

Raspberry parfait, pistachio cake, lemon curd £7.50

Dark chocolate delice, salt caramel crèmeux, candied hazelnut, chocolate gel £7.50

Selection of English cheeses, homemade chutney and lavosh £10.50

*Tunworth* A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.  
*Bath Blue* An organic blue cheese produced by following a traditional Stilton recipe.  
It is creamy with even blueing throughout from Park Farm in the Mendip Hills.  
*Quicks* A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes from Exeter, Devon.

**ALLERGENS - some of our food & beverages may contain allergens.**

**Please ask a member of staff for any allergen information prior to ordering.**