



Dinner

Aperitif

'Tytherleigh' Bloody Orange £10.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

'Little Bee' Pinot Gris Wild Ferment, Sharpham, England 175ml £11.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.8% abv)

Starters

Pan seared scallops, leek velouté, baby leeks, fregula, lemon gel £16.95

Slow cooked pork belly, caramelised shallot, savoy cabbage, pickled kohlrabi, sweet glaze £11.95

Crisp breaded sweetbreads, spiced carrot purée, heritage carrot, kale, black garlic yoghurt £12.95

Italian burrata, winter salad, candied walnut, chive, confit beetroot £11.95

Truffle poached egg, salsify, parmesan, mushroom purée, black garlic £12.95

Mains

Pan seared hake fillet, pak choi, pickled daikon, seaweed butter potatoes, chervil velouté £29.50

Mustard glazed chicken breast, wild mushrooms, cavolo nero, poultry fat potatoes, chicken jus £28.50

Creedy Carver duck breast, savoy cabbage, pancetta, pearl barley, red wine jus £30.50

Spiced cauliflower risotto, roasted cauliflower, romanesco, flaked almonds, curry oil £24.50

Soy & ponzu glazed wild mushrooms, confit leek, tenderstem broccoli, fregula, mushroom purée £24.50

8oz sirloin steak from Bonners of Ilminster with ale braised Roscoff onion & chimichurri, vine tomatoes, parmesan & truffle oil chips and a red wine jus £30.95

Beer battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartar sauce £22.50

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

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