



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

Cured Chalk Stream trout, pickled cucumber, citrus crème fraiche, fennel cracker, wild garlic oil £13.95

Slow cooked pork belly, romesco, blackened hispi cabbage, pickled rhubarb, sesame dressing £11.95

Slow braised beef cheek, heritage carrot, salsa verde, pomme purée, beef jus £12.95

Bulgur wheat salad, fresh peas, broad beans, citrus yoghurt, mint, hazelnut pesto £10.50

Wye Valley asparagus, radish, herb pesto, parmesan, lemon gel, fregula, béarnaise butter £12.50

Mains

Roasted hake fillet, tenderstem broccoli, olive, basil crushed potato, sauce vierge £28.50

Roasted venison loin, spring onion, watercress & walnut pesto, pomme Anna, venison jus £29.50

Pan seared lamb rump, braised baby gem, spring greens, minted fregula, lamb jus £32.50

Roasted miso glazed cauliflower, roasted cauliflower, heritage carrot, saffron aioli, flaked almonds £24.50

Wild mushroom & puy lentil ragout, soy & ponzu glaze, cavolo nero, fregula, black garlic £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 £32.50

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.