



## 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 rainbow trout, pickled cucumber, citrus crème fraiche, fennel cracker, wild garlic oil £13.95

Chicken thigh, asparagus salad, mushroom duxelle, chicken beurre noisette £12.50

Beef feather blade croquette, watercress purée, roast onion, gherkin gastrique £12.95

Parmesan rosti, compressed apple, cider gel, celery cress, cheddar custard £10.50

Heritage tomatoes, smoked labneh, crispy tomato skins, olive, garlic croutons, elderflower vinaigrette £11.95

### Mains

Poached cod fillet, curried onions, samphire, café de Paris butter, parmentier potatoes, beurre blanc £28.50

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

Pan seared lamb rump, roast radish, wild garlic, black garlic, potato rosti, lamb jus £32.50

Wild garlic gnocchi, marinated tomatoes, broccoli, pine nuts, pickled chilli, ricotta, arrabbiata sauce £24.50

Falafel, marinated aubergine, peppers, olive salsa, pearl cous cous, tahini sauce £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

Cider 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.**