



STARTERS

Cauliflower Soup with Crispy Brie and Truffle Cream **£7.95**

Glazed Ox Cheek with Smoked Egg Yolk and Confit Onions **£9.95**

Roast Hake with Pickled Mussels and Stout Syrup **£10.95**

Pastrami Cured Trout with Dill Cucumber and Dijon Mustard **£9.95**

Venison Brioche Bun with Wild Garlic Pesto **£9.95**

Salt Baked Celeriac with Goats Curd, Hazelnut Granola and Walnut Ketchup **£8.95**

Honey Glazed Pork Belly with Spiced Apple and English Mustard Clotted Cream **£9.95**

MAINS

Free Range Chicken with Fondant Potato, Savoy Cabbage and Chicken Jus **£20.95**

Pan Fried Cod with Ox Tail, Parsnip Puree, Cavolo Nero, Preserved Lemon and Parsley Oil **£21.95**

Roast Duck Breast with Potato Terrine, Spiced Red Cabbage, Crispy Black Pudding and Quince Jelly **£22.95**

Butter Poached Smoked Salmon with Braised Rice, Curry Sauce and Crispy Egg **£20.95**

40 Day Aged Rump Cap with Breaded Brisket, Gratin Potatoes, Confit Roscoff Onion, Cavolo Nero and Horseradish Cream **£23.95**

Wild Mushroom and Spinach Pudding with Roast Onion Puree and Wilted Greens **£18.95**

SIDES

Bread with Homemade Butter and Marmite Cream Cheese **£2.50 per person**

Buttered Greens **£3.50**

Triple Cooked Dripping Chips **£3.50**

Mash Potato **£3.50**



DESSERT MENU

Vanilla Crème Brulee with Hot Cinnamon Ribbon Cookies

Apple Crumble Tart with Whipped Cream Cheese

Sticky Toffee Pudding with Caramelised Banana and Vanilla Ice Cream

Yorkshire Blue with Rosemary Financier and Quince Paste

Rhubarb and Lemon Curd Pavlova

Chocolate Macaron with Malt and Barley Ice Cream

Wookey Hole Cheddar with Pickled Red Onions, Apple and Crackers

£7.50 each

Affogato- Vanilla Ice Cream with an Espresso and Petite Fours **£5.50**

Espresso Martini **£9.50**



SET MENU

2 courses £18.95 or 3 courses £22.95
Per Person

Mushroom Soup with Blue Cheese Beignets

Pressed Confit Chicken with Chicory and Walnut Ketchup

Sweet Soused Herring, Beetroot Slaw and Dill Emulsion

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Malt and Treacle Glazed Rump of Beef with Gratin Potato, Greens and mustard sauce (**£3 Surcharge**)

Smoked Haddock with Mash Potato, Greens and Wild Garlic Hollandaise

Leek and Potato Pie with Truffle Cream

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Pear Crumble with Baked Vanilla Ice Cream

Chocolate Brownie with Praline Cream

Brie with Carrot Chutney and Crackers



Sunday Menu

Our Own Freshly Baked Bread with Home Churned Butter and Marmite Cream Cheese **£2.50 per person**

STARTERS

Broccoli Soup with Blue Cheese Beignets **£7.50**

Venison Brioche Bun and Wild Garlic **£9.95**

Roast Hake with Pickled Mussels in Stout **£10.95**

Pastrami Cured Trout with Dill Cucumber and Dijon Mayonnaise **£9.95**

Pressed Chicken Terrine with Mushroom Ketchup **£8.95**

Soused Herring with Spiced Apple and Horseradish Cream **£8.95**

Salt Baked Celeriac with Goats Curd, Chive Dumplings and Walnut Relish **£8.95**

MAINS

Wild Mushroom and Spinach Pudding with Roast Onion Puree and Wilted Greens **£18.95**

40 Day Aged Roast Rump of Beef, Dripping Roast Potatoes, Parsnip Puree, Glazed Carrot, Greens and Yorkshire Pudding **£21.95**

Butter Poached Smoked Salmon with Braised Rice, Crispy Egg and Curry Sauce **£20.95**

Roast Pork Belly with Dripping Roast Potatoes, Parsnip Puree, Glazed Carrot, Greens and Yorkshire Pudding **£19.95**

Pan Fried Loin of Cod with Braised Oxtail, Cauliflower Puree, Greens and Parsley Oil **£21.95**

Roasted Duck Breast, Potato Terrine, Braised Red Cabbage and Crispy Black Pudding **£22.95**

Wilted Greens, Glazed Carrots or Roast Potatoes £3.00

Yorkshire Pudding £1.00