

Set Menu

2 or 3 course £35/£40

STARTERS

Regularly changing seasonal soup

Ham hock terrine, Meadowland farm smokery
smoked eel, toasted sourdough and mustard butter

Cured Chalk stream Trout, fresh prawns,
bloody mary emulsion, scorched cucumber

MAIN

Market fish of the day

Creedy Carver duck breast,
du puy lentils, pancetta

Boned rolled Pork belly, slow braised pig cheek,
pedro ximenez, savoy cabbage and bacon

Celeriac and truffle tartlet, roasted hazelnut,
golden raisin puree (Vegan)

SIDES

Chunky chips - 4

Fries - 3.5

Truffle & Parmesan fries - 6.5

Seasonal vegetables - 4

House salad - 4

Homemade bread - 5

DESSERT

Littlepod vanilla parfait, poached pear,
stem ginger, toasted coconut, granola

Sticky Date Pudding, salted caramel sauce,
maple and walnut ice cream

A selection of our favourite
West Country cheeses, quince, crackers



Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination. *Time limit and drinks limits apply.