

Set menu

STARTERS

Parmesan custard, peas and asparagus

Roasted red pepper, tomato and fennel soup, smoked chilli oil

Our own cured Coppa ham, crispy hen's egg, celeriac remoulade

MAIN

Lemon chicken, spring vegetable broth, tarragon gnocchi

Mead braised pork belly, slow braised pig cheek, Pedro Ximenez, apple and sultana compote, pickled mustard seeds

Beetroot tarte tatin, scorched Driftwood goat's cheese, truffle honey

Daily specials

SIDES

Chunky chips - 4

Seasonal vegetables - 5

Skinny fries - 4

House salad - 4

Truffle & Parmesan fries - 6.5

Homemade bread - 5

DESSERT

Chocolate marquise, miso caramel, sesame snap, salted caramel ice cream

Cardamon panna cotta, Alphonso mango, passionfruit jelly, coconut sorbet

'Littlepod' vanilla and elderflower parfait, brandy snap, Cheddar Valley strawberries and gingerbread

White chocolate and raspberry crème brûlée

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

2 Courses £35/ 3 courses £40

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.

