



ELEGANT DINING

3 Courses £60 per person including glass of Prosecco (Lunchtime Only)



STARTER

Beef Shortrib boulangère, celeriac, onion

Beetroot cured Chalk-Stream trout, pickled cucumber, dill, crème fraîche

Forest fungi Mushrooms tart, soft poached quail egg

Seasonal soup, homemade bread and Netherend Farm butter



MAIN

Beechridge Farm free range chicken breast, leg presse, gnocchi, parsley root

Pork belly, pigs cheek, Somerset cider brandy, confit pink fir potato, apple

Smoked celeriac, roasted hazelnuts, golden raisins, confit lemon

Daily specials – POA



SIDES

Seasonal vegetables £5

Truffle parmesan fries £7

Potato rosti £5

Skinny fries £4

Chunky chips £4



DESSERT

Chocolate Marquis, sesame, caramel ice cream

Sticky date pudding, salted caramel sauce, maple & walnut ice cream, brandysnap

Lemon chiboust, passionfruit sorbet, meringue, burnt lemon puree

A selection of our favourite cheeses, quince, sourdough crackers