



# À LA CARTE



## NIBBLES

Warm Bread, Sun Blush Tomato and Basil Butter, Olive Oil and Balsamic Vinegar	£4.5	Mini Sausages, Sweet Chilli Glaze	£4.5	Stuffed Olives	£4.5	Marmite Hummus, Grissini	£4.5
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## TO START

Smoked Salmon Scotch Egg, Horseradish Crème Fraiche, Pickled Cucumber	£9.5	Candy Beetroot, Goats Curd, Candied Hazelnuts, Merlot Vinegar Dressing (vg)	£9.5	Heritage Tomatoes with Spring Onions, Vegan Feta, Red Pepper Dressing (ve)	£9.5
Latour Sharing Board of Local Cured Meats, Summer Fruit Chutney, Baked Somerset Brie, Crispy Whitebait with Lemon Mayonnaise, Toasted Sourdough, Cornichons, Parmesan and Paprika Cheese Straws	£18	Chicken Parfait, Toasted Brioche, Onion Bacon Jam	£10	Sashimi Tuna, Avocado Mousse, Mango Salsa	£12
		Duck Rillettes, Cornichons, Toasted Sourdough	£10		

## MAINS

Crab, Prawn, Lemon and Dill Fish Cake, Buttered Spinach, Poached Egg, Crispy Capers, and Hollandaise Sauce	£21
Chicken Stuffed with Locally Smoked Ham, Gruyère and Emmental Cheese, Crisp Lemon and Chive Crumb, Buttered Peas, Grilled Vine Tomatoes, Chunky Cut Chips	£19.5
Exotic Mushroom and Spinach Lasagne, Glazed with Scamorza Cheese, Garlic Focaccia Bread (vg)	£17.5
Roasted Monkfish on Black Squid Ink Risotto of Prawns and Mussels, Samphire, Chilli Oil	£26
Breast of Guinea Fowl, Roasted with Lemon, Thyme and Garlic, Peas with Crispy Pancetta Lardons, Baby Carrots Fondant Potato, Thyme Port Jus	£23
Provençal Vegetable Tart, Pesto Dressing, Wilted Spinach, Sweet Potato Wedges (ve)	£17.5
Plant Based Burger, Sweetcorn Relish, Smoked Vegan Cheese, Tomato, Gem Lettuce, in a Pretzel Bun with French Fries (ve)	£16.5

## FROM THE GRILL

Rib-Eye Steak 10oz	£32
Fillet Steak 8oz	£34
Tomahawk Steak (20 mins) to Share	£64
Chateaubriand (20-30 mins) to Share	£66
<i>Add King Prawns in Garlic Butter to your steak</i>	£7.5
All steaks are dry aged and served with Thick Cut Chips, Grilled Vine Tomatoes, Onion Rings, and your choice of Sauce from: <b>Bearnaise Sauce, Peppercorn Sauce, Garlic Butter or Blue Cheese</b>	
Grilled Donald Russell Beefburger, on a Pretzel Bun, Monterey Jack Cheese, BBQ Sauce, Lettuce and Tomato, Onion rings and French Fries	£18.5

## SIDES

LaTour Caesar Salad, Iceberg Wedge, Croutons, Parmesan and Dressing (vg)	£4.95
Thick Cut Chips (ve)	£4.95
French Fries (ve)	£4.95
Truffle and Parmesan French Fries	£5.5
Onion Rings (ve)	£4.95
Seasonal Greens (vg)	£5.5

## DESSERT

Peach Melba of Caramelised Peaches, Mango Sorbet, Mint, Meringue and Sharp Fruits (ve)	£8
Chocolate Mousse, Black Forest Style (ve)	£8
Warm Waffle Topped with Locally Made Gelato Ice Cream (ask your waiter for the flavour of the day), Chocolate Sauce	£8
Warm Cardamom and Toffee Pudding, Rum and Raisin Dolce De Leche, Vanilla Ice Cream	£8
White Chocolate and Raspberry Cheesecake	£8
Platter of British Cheeses, Crackers, Chutney, and Grapes	£14

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary 10% service charge will be added to your bill.