

# À LA CARTE



## NIBBLES

Welsh Rarebit Pot with Sourdough Dippers (vg) <b>£6.50</b>	Marinated Mixed Olives (ve) <b>£5.50</b>	Warm Bread with Marmite™ Butter, Balsamic Vinegar, and Oil (vg) <b>£5.50</b>
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## STARTERS

Prosciutto, Minted Melon and Tomato Salad, Honey and Sherry Vinaigrette, Toasted Walnuts <b>£10.50</b>	Ham Hock and Pea Terrine, Radish and Carrot, Apple Puree <b>£12.50</b>	<b>Sharing For Two:</b> Somerset Brie, Toasted Sourdough, Red Onion Marmalade, Hand Cut Tortilla Chips, Tomato Salsa, Locally Cured Deli Meats, Cornichons <b>£19.50</b>
White Onion and Cider Soup, Vegan Basil Cream, Crispy Onions (ve) <b>£9.00</b>	Spears of Asparagus, Poached Duck Egg, Hollandaise Sauce (vg) <b>£12.00</b>	
Fillet of Mackerel, Cucumber Ribbons, Pickled Samphire, Textures of Beetroot, Horseradish Dressing <b>£11.00</b>	Smoked Salmon Blini, Dill Sour Cream, Caviar <b>£13.50</b>	

## MAINS

Chicken Supreme, Pea Puree, Spring Cabbage, Madeira Jus, Chive and Gruyere Croquette <b>£22.50</b>	Wild Mushroom, Spinach and Goats Cheese Lasagne, Garlic Focaccia Bread (vg) <b>£22.00</b>
Linguine with King Prawns, Mussels and Chorizo, Cherry Tomatoes and Shallots, White Wine Tomato Sauce <b>£23.00</b>	<b>To Share:</b> Dijon and Chive Crusted Saddle of Lamb, Dauphinoise Potatoes, Lamb and Rosemary Jus, Green Beans <b>£70.00</b>
Whole Baked Seabass Stuffed with Lemon, Dill and Thyme, Tartar Butter Sauce of Capers, Cornichon and Parsley, Served with an Heirloom Tomato and Olive Salad <b>£26.50</b>	Spring Vegetable and Vegan Feta Arancini, Roasted Vegetable Salad, Basil and Garlic Dressing (ve) <b>£19.00</b>

## FROM THE GRILL

Dry Aged 8oz Fillet <b>£39.50</b>	<b>To Share:</b> Beef Wellington, Chunky Cut Chips, Tenderstem Broccoli, Grilled Vine Cherry Tomatoes and Portobello Mushrooms, Port Wine Jus <b>£79.00</b>
Dry Aged 10oz Ribeye <b>£36.50</b>	Mushroom, Spinach and Tomato Burger, Vegan Cheese, Onion Marmalade, Baby Gem, Served with French Fries (ve) <b>£19.00</b>
All steaks are dry aged and served with Chunky Chips, Grilled Vine Tomatoes and Portobello Mushroom	Swiss Cheese and Bacon Beef Burger, Lettuce, Tomato, Pickles, House made Ketchup, French Fries <b>£19.95</b>
Choice of Sauce from: <b>Peppercorn, Bearnaise or Cajun Spiced Butter</b> <b>£1.50</b>	Upgrade to Truffle Parmesan Fries <b>£1.75</b>
Add to Your Steak: King Prawns in Garlic Butter <b>£8.00</b>	

## SIDES

Chunky Chips (ve) <b>£5.25</b>	Buttered Peas (vg) <b>£5.00</b>
Spring Cabbage (vg) <b>£5.95</b>	Heirloom Tomato and Olive Salad (ve) <b>£5.50</b>
Green Beans (vg) <b>£5.95</b>	Fries (ve) <b>£5.25</b>
Truffle and Parmesan Fries <b>£6.75</b>	

(vg) is Vegetarian and (ve) is Vegan. Tables available for 2-8 guests, larger bookings will need to enquire. 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. February 2024.