

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
16.50



Three courses
21.00

Seasonal soup

*Roast ironbark pumpkin
soup, truffled goat's curd,
sage leaves*

Crab

*Watermelon, avocado,
radish and coriander*

Honey-baked ham

*Ham, caper, crème fraîche
and wholegrain mustard
rillettes, Piccalilli mayo,
cornichons and toast*

MAINS

Seasonal risotto

*Wild mushroom, sage, toasted pine nuts,
Gran Moravia and rocket salad*

Chicken supreme

*Ras el hanout crust, polenta, spinach
and Moroccan red wine sauce*

Cod goujons

Tartare sauce and thick cut chips

Steak, garlic butter and thick cut chips

*Chargrilled minute steak, garlic butter,
thick cut chips and watercress
£3.50 supplement*

SIDES

Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted pine nuts and Gran Moravia	3.95
Thick cut chips	3.50	Tenderstem broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Olive oil mashed potato	3.50	Herbed green salad	3.25
Green beans and roasted almonds	3.75		

DESSERTS

Rich chocolate mousse

*Dark chocolate mousse with
raspberries and a salted crunchy
peanut caramel topping*

Vanilla ice cream

*Served with warm
salted caramel sauce*

Wookey Hole cheese

*A cave-aged, mature Cheddar
from Dorset, served with rye
crackers, apple and celery*

*A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering*