

LUNCH & EARLY EVENING MENU

11:30AM - 7:00PM | Monday - Friday

Two courses

16.95

Three courses

21.00

STARTERS

Heirloom tomato salad
With olives, goat's curd,
sourdough croutons and
baby basil

Crab cake
Tomato salsa, lime
wedge, chilli, spring onion
and coriander

Shredded beef
Mustard beef with
cornichons, lamb's lettuce
and granary toast

MAINS

**Wild mushrooms on
toasted brioche**
Mixed sautéed mushrooms
in a cream sauce with asparagus,
broad beans and a fried hens egg

Baked salmon fillet
Asian glaze, Jasmine rice,
pak choi and radish

Roasted chicken breast
Olive oil mashed potato,
watercress and Bourguignon sauce
with bacon lardons

Steak, egg and thick cut chips
Thinly beaten rump steak,
thick cut chips and a fried
hen's egg
£3.95 supplement

SIDES

Peas, sugar snaps and baby shoots	3.25
Thick cut chips	3.95
Truffle and Parmesan chips	4.50
Olive oil mashed potato	3.50
Jasmine rice with toasted sesame	3.50
Green beans and roasted almonds	3.75
Herbed green salad	3.25

Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Sprouting broccoli, miso butter, sesame and chilli	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75

DESSERTS

Vanilla ice cream
Served with warm salted
caramel sauce

White chocolate mousse
Pistachio and raspberries

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 always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.