



À La Carte Lunch

SERVED 12-3pm MONDAY TO SATURDAY

Nibbles

Rosemary Focaccia – *Cold Pressed Rapeseed Oil (vg) or Whipped Chicken Skin Butter* **£6**

Kalamata and Nocarella Olives – *Aromatic and Citrus Marinated (vg/gf)* **£6**

Also see our light bites menu overleaf

To Start

Cotswold White Chicken, Wiltshire Ham & Parsley Terrine – *Piccalilli, Truffled Brioche* **£11.5**

Cornish Crab - *Tomato & Saffron Jelly, Cucumber, Beetroot, Lemon, Radish, Tuille* **£14**

Beetroot Terrine – *Goats Cheese Mousse, Caramelised Walnuts, Cracker Bread, Seeds (v)* **£10.5**

Cornish Scallops – *Confit Chicken, Black Pudding, Cauliflower Puree, Sea Herbs, Roe Espuma Roast* **£15**

Butternut Squash Soup – *Crispy Sage, Apple (vg)* **£9.5**

Sharing Starters

Flatbreads – *Whipped Feta, Harissa, Lemon, Sumac* **£16**

Charcuterie - *Cured Meats, Wyfe of Bath, Truffled Brioche, Onion Chutney* **£18**

For Mains

Dry Aged Beef Fillet – *Potato & Summer Truffle Terrine, Spinach, Red Wine Sauce* **£35**

Lamb Rump – *Fondant Potato, Shallot Puree, Trompette Noire, Rosemary Sauce* **£29.5**

Cornish Hake – *Herb Gnocchi, Curried Mussel Veloute, Coriander* **£24.5**

Harissa Spiced Cauliflower – *Braised Lentils, Coconut Yoghurt, Flatbread* **£20**

Handmade Beef Burger or Veggie Burger – *Brioche, Gem Lettuce, Beef Tomato, Virgin Mary Rarebit, House Ketchup, Tomato Salad* **£18**

Pie of the Day – *Beef Dripping Pastry, Buttered Mash, Tender Stem, Red Wine Sauce* **£21**

Battered Hake – *Triple Cooked Chips, House Made Mushy Peas, Tartare Sauce* **£19**

Dry Aged Sirloin Steak – *Confit Mushroom, Roasted Cherry Tomatoes, Watercress, Red Wine Sauce* **£30**

Additions – £6 each

Buttered Seasonal Greens Triple Cooked Chips Orchard Salad

Rocket & Parmesan Salad Courgette, Pea, Mint & Feta Salad

GF = gluten free, CGF = can be GF; VG = Vegan, CVG = Can be Vegan

Please be aware we are card only. A discretionary 10% service charge will be added to you bill



Lights Bites Menu

SERVED 12-5pm MONDAY TO SATURDAY

Nibbles

Rosemary Focaccia – *Cold Pressed Rapeseed Oil (vg) or Whipped Chicken Skin Butter* **£6**

Kalamata and Nocarella Olives – *Aromatic and Citrus Marinated (vg/gf)* **£6**

Light Bites

All £6.75 each or Pick any 3, with Bread and Olives £20

Sweet Chilli Prawns

*Crispy Fried BBQ
Pork Belly*

*Harissa Spiced Chicken,
Coconut Yoghurt*

*Smoked Beef Brisket
Bites, Sauce Gribache*

*Wyfe of Bath Cheese
Goujere*

*Hake Fishcakes,
Tartare Sauce*

*Whipped Feta, Harissa,
Sumac, Flatbread*

*Calamari, Lemon
Aioli*

*Pakora Cauliflower,
Cucumber & Mint Ricotta*

Summer Salads

Flat Iron Chicken, Orchard Salad **£23**

Ceaser Salad **£16**

Courgette, Pea, Mint and Feta **£16**

(Add Chicken £7)

Sandwiches

Sandwiches served on Ciabatta, with Orchard Salad **£10.5 each**

Rare Roast Beef – *Rocket, Horseradish, Parmesan*

House Sweet Cured and Oak Smoked Salmon – *Cucumber, Dill, Crème Fraiche*

Mature Cheddar – *Onion Chutney, Watercress*

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