



SET MENU

to start

Chew valley smoked salmon, pickled cucumber, shallot + capers

Roast celeriac + pesto soup

Brawn, piccalilli + cornichons

Pork + chicken liver terrine + pickled red cabbage

followed by

Rare onglet, roast tomato, field mushroom, chips + peppercorn sauce

Fillet of hake, mussels, chorizo + leeks

Braised lamb shoulder, purple sprouting, mash + mint gravy

Ricotta gnocchi, cavolo nero, tomato compote + caper salsa

for afters

Sticky toffee pudding + ice-cream

Maple + pecan tart, clotted cream ice cream

Chocolate mousse cake + peanut butter ice cream

Selection of hand made cheeses, biscuits + chutney

Two courses £21.00

Three courses £23.50

All our food is sourced locally + is organic where possible
Dishes may contain nuts, please inform our staff of any allergies
Dishes are subject to change based on local availability