



## A P R I L + M A Y S E T M E N U

to start

Leek + potato soup, basil + chive pesto

Brawn, piccalilli + cornichons

Warm duck confit leg salad, walnut dressing + parmesan croutons

Chew Valley smoked salmon, pickled cucumber + capers

followed by

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

Whole lemon sole, beetroot, horseradish + orange

Pressed belly of pork, black pudding, mustard mash + greens

Jerusalem artichoke risotto, pickled onions + dukkha

for afters

Sticky toffee pudding, toffee sauce + vanilla ice cream

Chocolate + banana mousse cake, peanut butter ice cream

Lemon tart + mixed berries

Selection of hand-made cheese, biscuits + chutney

Two courses £21

Three courses £25

All our food is sourced locally + is organic where possible

Dishes may contain nuts, please inform our staff of any allergies