



Chef's Menu

£64 per person

To be taken by the whole table.

Vegetarian Menu Available.

We recommend an Somerset Kir Royal to start the evening and accompany your amuse-bouche. £12.00

Amuse-bouche

LABNEH, PICKLED BEETROOT & CARAWAY.
GF

Starter

BBQ'ED PITNEY FARM PURPLE SPROUT
BROCCOLI WITH BARRINGTON NETTLE
SAUCE & HOLLANDAISE. GF

Primitivo Puglia, Terre Di Montelusa Italy, 2021
13% 125ml - £4.85

Fish Course

TARTARE OF CHALK STREAM TROUT
MARINATED IN SMOKED COD'S ROE & APPLE
WITH AVRUGA CAVIER & DILL. GF

Chapeau Melon Loire Valley, Jérémie Huchet,
France, 2020 12% 125ml - £5.50

Main Course

ROAST FREE RANGE DEVONSHIRE CHICKEN
STUFFED WITH HOUSE CURED HAM, NEW
SEASON ASPARAGUS, SMOKED BUTTER
CONFIT POTATOES & CHICKEN VELOUTÉ. GF

Pinot Noir Turitelles d'Altugnac, Languedoc-
Roussillon, France, 2020 13% 125ml - £6.10

Dessert

BAKED FORCED WYE VALLEY RHUBARB,
CUSTARD SLICE, ORANGE DIPLOMAT CREAM
& RHUBARB SORBET.

White Port Pedra No 03, Quinta de Pedra Alta 50ml
18% - £4.85

Wine Flight - £21.30

Or take individual glasses.

Please discuss any allergies with us before ordering.