
SATURDAY LUNCH

2 Courses £27 and 3 courses £32

Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

Ham Hock

Terrine Of Braised Ham Hock, Piccalilli, Apple and Cider Chutney, Brioche

Pumpkin(v) (Vg)

Spiced Pumpkin Velouté, Soy Glazed Seeds, Wild Mushrooms

Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

Chicken

Chicken Breast, Ale Braised Carrot, Fondant Potato, Wild Mushroom, Hazelnut

Cauliflower (v)(vg)

Risotto, Charred Cauliflower, Toasted Walnut, Wyfe of Bath Cheese, Pear

Market Fish

Pan Fried Fillet, Pancetta and Clam Chowder, Creamed Potato, Crispy Seaweed

Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Velouté, Dressed Fennel

Ribeye (£5 supplement)

8oz, 28 Day Aged Hereford Beef

Peppercorn Butter, Triple Cooked Chips, Rocket and Parmesan Salad

Pear (v)(vg)

Whipped Cheesecake, Vanilla Wine Poached Pear, Arlette Pastry, Honeycomb

Chocolate (v)

Dark Chocolate Mousse, Clementine, Aerated Chocolate, Yoghurt Sorbet

Rhubarb and Custard (v)(vg)

Poached Rhubarb, Baked Egg Custard, Granola, Rhubarb Sorbet

Cheese

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

SIDES £4 each

Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)

Plum Tomato and Pickled Red Onion Salad (v) (vg)

Baked Courgettes, Blue Cheese, Mustard Dressing (v)

Mixed Green Veg, Herb Butter (v) (vg)

Potato Salad, Chive and Lemon Mayonnaise Dressing (v) (vg)

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

(v) vegetarian, (vg) vegan, (vg alternative) dish has been adapted to be vegan. Please ask server

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.

SUNDAY LUNCH

2 Courses £27 and 3 courses £32

Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

Ham Hock

Terrine Of Braised Ham Hock, Piccalilli, Apple and Cider Chutney, Brioche

Pumpkin (v) (Vg)

Spiced Pumpkin Velouté, Soy Glazed Seeds, Wild Mushrooms

Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

Roast Chicken

Roast Breast, Creamed leeks, Root Vegetable Puree, Roast Potatoes, Seasonal Vegetables, Gravy

Roast Beef

Roast Rump of Beef, Ale Braised Carrots, Root Vegetable Puree, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Cauliflower (v)(vg)

Risotto, Charred Cauliflower, Toasted Walnut, Wyfe of Bath Cheese, Pear

Market Fish

Pan Fried Fillet, Pancetta and Clam Chowder, Creamed Potato, Crispy Seaweed

Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Velouté, Dressed Fennel

Pear (v)(vg)

Whipped Cheesecake, Vanilla Wine Poached Pear, Arlette Pastry, Honeycomb

Chocolate (v)

Dark Chocolate Mousse, Clementine, Aerated Chocolate, Yoghurt Sorbet

Rhubarb and Custard (v)(vg)

Poached Rhubarb, Baked Egg Custard, Granola, Rhubarb Sorbet

Cheese

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

SIDES £4 each

Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)

Plum Tomato and Pickled Red Onion Salad (v) (vg)

Baked Courgettes, Blue Cheese, Mustard Dressing (v)

Mixed Green Veg, Herb Butter (v) (vg)

Potato Salad, Chive and Lemon Mayonnaise Dressing (v) (vg)

HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

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