
STARTERS

2 Courses £38 / 3 Courses £48

Veloute (v)(vg)

Caramelised Onion Veloute, Toasted Sourdough Croûton, Rarebit Glaze

Pate En Croute

Gloucester Old Spot Pork Pate, Hot Water Pastry Crust, Burnt Onion, Crispy Shallot, Wholegrain Mustard

Salmon

Smokin' Brothers Smoked Salmon, Horseradish Mousse, Gin Infused Cucumber, Caviar, Lemon

Cheese And Onion (v)(vg)

Smoked Cheddar And Onion Tart, Red Onion Marmalade, Pickled And Crispy Shallot, Chicory

Beef

Tartare, Potato Bread, Cured Egg Yolk, Celeriac, Leek Ash

Scallops

Seared Scallops, Black Pudding, Cauliflower, Samphire

(v) vegetarian, (vg) vegan, (vg alternative) dish can be adapted. 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.

MAINS

Chicken

Roast Breast, Chicken Leg Croquette, Cauliflower, Charred Shallot, Parmentier Potatoes

Halibut

Poached and Roasted Halibut, Soft Herb Crust, Pomme Anna, Braised Leeks, Spiced Mussel And Coconut Sauce, Sea Herbs

Pork

Rolled And Slow Cooked Belly, Creamed Potato, Crispy Black Pudding, King Oyster Mushroom, Sweet Potato Crisps, Wholegrain Mustard Jus

Artichoke (v)(vg)

Roast Jerusalem Artichoke, King Oyster Mushroom, Celeriac, Parsley and Watercress Veloute

Sirloin

8oz, 28 Day Aged Hereford Beef

Charred Baby Gem, Triple Cooked Chips, Mushroom Cream Sauce, Gremolata, Crispy Shallot

Cauliflower (v)(vg)

Risotto, Charred Cauliflower, Toasted Walnut, Whyfe Of Bath Cheese, Pear

Venison

Seared Loin, Hay Baked Celeriac, Creamed Potato, Celeriac Remoulade, Toasted Pistachio, Red Wine Jus

Stonebass

Pan Fried Fillet Of Stonebass, Ham Hock Choucroute, Truffled Potato Mousse, Crispy Seaweed

SIDES £4 each

Skin On Fries (v) (vg)

Parmesan and Truffle Fries (v)

Caesar Salad

Baked Courgettes, Blue Cheese, Mustard Dressing (v) (vg)

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

Butternut Squash, Chickpea, Chilli and Lime Salad (v) (vg)

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DESSERTS

Chocolate (v)

Dark Chocolate and Mint Tart, Passionfruit, Mojito Sorbet

Blackberry

Bavarois, Cassis Soaked Blackberries, Burnt Apple Puree, Creme Fraiche and White Chocolate Mousse,
Speculoos Biscuit

Winter Fruit (v)(vg)

Cassis Soaked Blackberries, Poached Quince, Pear, Burnt Apple Puree, Blackberry Sorbet

Pineapple And Coconut (v)(vg)

Glazed Poached Pineapple, Coconut Ice, Caramelised White Chocolate, Coconut Sorbet

Cheese (v)

Selection of Three English Cheeses, Chutney, Quince, Crackers

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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