



We're proud to be championing British farmers and producing fresh food sustainably.

SET MENU

2-courses £45 | 3-courses £55

STARTERS

Seared South Coast scallops, black pudding crumb, celeriac purée, samphire

Crispy coated Bath Soft cheese, Cumberland sauce

Dorset Coppa croquettes, Parmesan aioli, pickles

Rock oyster duo, fresh & gratinated with sorrel hollandaise

Heritage beetroot tart, toasted walnuts, feta (vg)

Pork scrumptions on Campouli, fried quail eggs, cornichons

MAINS

Grilled Stone bass supreme, king prawn salad with grapefruit, charred peppers, chicory croutons & fennel, chilli citrus dressing

Herb & mustard crusted rack of lamb, dauphinoise potato, Tenderstem broccoli, buttered turnips, lamb jus (£5 surcharge)

Confit garlic & wild mushroom Stroganoff, homemade tagliatelle

8-hour Young's ale braised featherblade of beef, colcannon, button onions & chestnut mushrooms, gremolata

Curried mutton pie, quince salsa

PUDDINGS

Pear tarte tatin, honeycomb ice cream

Black forest bavarois, chocolate base, topped with vanilla mousse & Kirsch soaked cherries

Green apple sorbet, cassis apple, apple slices & tuille biscuits

Pistachio & white chocolate cheese cake, red berry coulis

Trio of mini rum babas, roasted pineapple, caramelised banana, kiwi, chantilly cream (vg)

Passion fruit baked Alaska, red berry coulis

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shots. All weights & measures are accurate before being cooked.

(V) vegetarian, (Vg) vegan, (gf) gluten free, (gfo) option to be gf upon request*