

Early Supper Club

Tuesday – Saturday – 5.30pm Booking Only / 1 hour 45min Table Time

2 Courses £15.95 / 3 Courses £19.95

House Bread

Delica Pumpkin Cheesecake, Parmesan, Red Onion Marmalade, Cranberry Jus

Cuttlefish, Anchovy Sauce, Radicchio, Black Quinoa

Wild Rabbit Cannelloni, Parsnip, Cranberry & Pine [+3]

Wild Mushroom Risotto, Tarragon & Vegetarian Parmesan

Hake, Leeks, Fregola, Salsify, Clams

Guinea Fowl Supreme, Celeriac, Truffle & Yellow Chanterelles [+3]

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

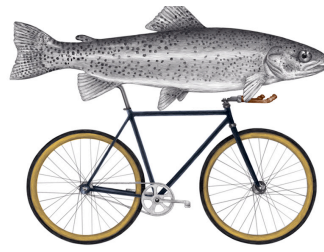
Roasted Autumn Veg £3.5

Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

Ricotta Cannoli, Orange, Goats Cheese, Mandarin

Selection of British & Irish Cheeses, Chutney, House Crackers [+£5]

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.



Dinner

2 Courses £23.95 / 3 Courses £28.95

Canapés

House Bread

Wild Rabbit Cannelloni, Parsnip, Cranberry & Pine

Delica Pumpkin Cheesecake, Parmesan, Red Onion Marmalade, Cranberry Jus

Miso Cod, Jerusalem Artichoke, Rock Oysters Tartare, Smoked Chicken Dashi

Cuttlefish, Anchovy Sauce, Radicchio, Quinoa

Wild Mushroom Risotto, Tarragon & Vegetarian Parmesan

Guinea Fowl Supreme, Celeriac, Truffle & Yellow Chanterelles

Hake, Leeks, Fregola, Salsify, Clams

Braised Pork Belly, Roasted Shoulder, Cime Di Rapa, Turnip, Braeburn Apples

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Roasted Autumn Veg £3.5

Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

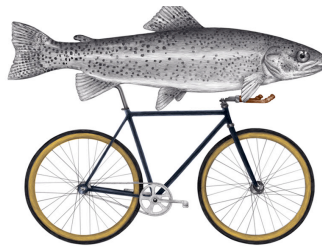
Ricotta Cannoli, Orange, Goats Cheese, Mandarin

Chocolate Soil, Beetroot, Carrots, Manuka Honey, Yoghurt & Bergamot Sorbet

Selection of British & Irish Cheeses, Chutney, House Crackers [+£5]

Petit Fours

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DESSERT MENU

Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

Ricotta Cannoli, Orange, Goats Cheese, Mandarin

Chocolate Soil, Beetroot, Carrots, Manuka Honey, Yoghurt & Bergamot Sorbet

CHEESE / (+£5)

Served with chutney, membrillo, grapes and house crackers

Wookey Hole Cheddar

Cows Milk, Hard & Crumbly, Full & Complex, Pasteurised – Made in West Dorset, Aged in Somerset

Milleens Artisan Farmhouse Cheese

Cows Milk, Washed Rind, Semi Soft, Pungent & Creamy, Pasteurised – Co. Cork, Ireland

Celtic Promise

Cows Milk, Washed Pink Rind, Delicate & Mild, Unpasteurised – Ceredigion, Wales

Rosary Ash

Goats Milk, Soft, Cleansing with Citrus Notes, Pasteurised – Sussex, England

Blue Monday

Cows Milk, Semi-Soft, Creamy & Smooth, Pasteurised – Thirsk, Scotland

DIGESTIVE /

Celestine Limoncello, 25ml / £4

Frederico Arencello, 25ml - £4

El Banderra Vermut, 50ml / £6

Junique (Juniper & Wine), 125ml / 7

Macallan Single Malt 12yr, 50ml / £8

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