

Dinner

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread

Smoked Mozzarella, Roast Pumpkin, Pickled Walnut Puree

Chargrilled Octopus, Quinoa Crust, Haricot & Chorizo Cassoulet, Basil Foam

Duck Parfait, Crispy Duck Egg, Apple & Baby Turnip

Sea Bass Ceviche, Mango Salsa, Tapioca and Black Sesame

Jerusalem Artichoke Risotto, Truffle & Vegetarian Parmesan

Duck Breast, Smoked Beetroot Puree, Heritage Beetroots

Haddock, Squid Ink Noodles, Mussels, Crab Bisque

Braised Pork Belly, Black Pudding, Cime Di Rapa, Pickled Rhubarb

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

Roasted Root Vegetables £3.5

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

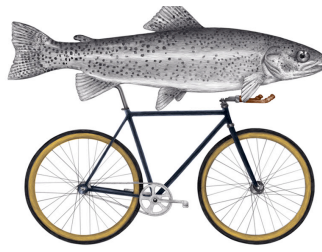
Apricot and Rosemary Cake, Salted Caramel and Vanilla

Dark Chocolate Ganache, Toasted Almonds, Amaretto and Orange

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

Petit Fours

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.



DESSERT MENU /

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

Apricot and Rosemary Cake, Salted Caramel and Vanilla

Dark Chocolate Ganache, Toasted Almonds, Amaretto and Orange

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 Banderro Vermut, 50ml / £6

Junique (Juniper & Wine), 125ml / 7

Macallan Single Malt 12yr Sherry Cask, 50ml / £12

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