



SET MENU

Choose Two or Three Courses for 27.75 / 33.00

STARTERS

- Roast Parsnip Soup, Curried Cream & Ciabatta 🍷
- British Air-dried Pork, Celeriac Remoulade, Watercress
- Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes v
- Spiced Aubergine, Coconut Yoghurt & Pomegranate 🍷

MAINS

- Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon, Mushroom & Cider Sauce
- Sesame-crusting Seabass, Ssamjang Potatoes & Pak Choi
- Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage, Peanuts & Nuoc Cham Dressing 🍷
- Fillet Steak Medallions, Brandy Peppercorn Sauce (+ 6.50)

PUDDINGS

- Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 🍷
- Kirsch-soaked Cherries & White Chocolate Cheesecake v
- Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb v
- British Cheese Plate - Rutland Red, Blanche Goats' & Somerset Camembert, Chutney, Apple & Peter's Yard Crackers

ADD A SIDE

- Thick-cut Chips or Skinny Fries 4.50 🍷
- Tempura Courgette Fries, Truffle Dip 5.75 v
- Roast Beetroot, Goats' Cheese & Walnuts 4.75
- Onion Rings 4.75 🍷
- Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🍷
- Truffle Mac & Cheese 4.75 v
- Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.75
- Halloumi Fries, Bloody Mary Ketchup 7.00 v

v Vegetarian Ingredients 🍷 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.