LUNCH & EARLY EVENING MENU

и:30АМ - 6:30РМ

Monday - Friday

Two courses 16.50



Cream of cauliflower soup

Served with crumbled Stilton, capers and parsley

Honey-baked ham

Ham, caper, crème fraîche and wholegrain mustard rillettes, Piccalilli mayo, cornichons and toast

Crab cake

Tomato salsa, lime wedge and coriander

______ MAINS -

Roasted butternut squash risotto

Ras el hanout seasoned butternut squash and grilled goat's cheese with sage and watercress

Steak and mushroom pudding

Steamed suet pudding, roasted root vegetables and red wine sauce

Baked salmon fillet

Asian glaze, jasmine rice, pak choi and radish

Steak, garlic butter and chips

Chargrilled minute steak, garlic butter, thick cut chips and watercress £3.95 supplement

_____ SIDES =

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Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted	3.95
Thick cut chips	3.75	pine nuts and grated Parmesan	
Truffle and Parmesan chips	4.50	Sprouting broccoli, lemon oil	3.75
Olive oil mashed potato	3.50	and sea salt San Marzanino tomato and basil	3.95
Jasmine rice with toasted sesame	3.50	salad with Pedro Ximenez dressing	3.93
Green beans and roasted almonds	3.75	Baked sweet potato, harissa coconut	3.75
Herbed green salad	3.25	"yoghurt", mint and coriander dressing	

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DESSERTS

Cherry panna cotta

Set vanilla cream with cherries

Wookey Hole cheese

A cave-aged, mature Cheddar from Dorset, served with rye crackers, apple and celery

Yoghurt sorbet

With a strawberry sauce and shortbread

A discretionary optional service charge of 12.5% will be added to your bill.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Consuming raw or undercooked meals may increase your risk of foodborne illness.