



STARTERS	Beef carpaccio baby artichoke, wholegrain mustard, pickled red onion	10
	Chickpea salad green beans, broad beans, spring onions, pomegranate, spiced coconut yoghurt, red pepper	9
	Jerusalem artichoke soup croutons, chive oil	8
	Wye Valley asparagus Legbar poached egg with hollandaise sauce, tarragon shallot dressing	12
	Sloe gin cured salmon horseradish cream, pickled cucumber, sloe gin gel	13
	Heritage tomato salad whipped houmous, micro basil	10
MAINS	Pan-fried seabass wilted wild sea leeks, broad beans, samphire, lemon and chilli butter sauce	24
	Risotto Prima Vera aged Pecorino, spring vegetables	14
	Fish pie salmon, haddock, tiger prawns	14
	Somerset chicken supreme Wye Valley asparagus, wild mushrooms	19
	Linguine Arrabbiata cherry tomato, chilli, micro basil	12
	Seared Gressingham duck breast fondant potato, spring cabbage, balsamic jus	22
	SPECIALIST STEAKS	35 day aged served with skin on fries, Béarnaise or peppercorn sauce
	Black Angus ribeye 250g	36
	Black Angus T Bone 900g	85

SIDES	Wilted spinach	3.5
	Broccoli, toasted pine nuts, chilli flakes	3.5
	Skin on fries	3.5
	Cumin and orange honey glazed purple carrots	3.5
	Minted new potatoes	3.5
DESSERT	Lemon and bergamot tart crème fraiche	8
	Poached rhubarb elderflower jelly, honey ice cream, yoghurt meringue	8
	Chocolate mousse raspberry ripple ice cream	8
	Pistachio panna cotta blueberry compote, shortbread	8
	British cheese plate crispbread crackers, celery, quince	12

*All prices are in GBP currency and inclusive of VAT.  
A discretionary service charge of 12.5% will be added to all food and beverage items.  
If you have any allergies or intolerances please ask a member of staff for further information.*

