



## STARTERS

Tomato & red pepper soup *truffle, grilled gruyere sourdough (V)* 5.5

Smoked spiced gurnard *preserved lemon, fruit chutney, pickled mustard seed* 7

Pan roasted pigeon *wild mushroom fricassee, blackberry* 6.5

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## MAINS

Assiette of beetroot *red chard, vegetable jus* 15 (VE)

Poached cod *girolles, celeriac purée, pancetta, chicken butter sauce* 20

Grilled venison *parsnip, kale, redcurrant jus* 19.5

Pan roasted duck *goosefat fondant potato, pistachio, heritage carrot, Cointreau jus* 18.5

## GRILL

8oz beef sirloin *triple cooked chips, truffled watercress* 20

*To share...*

16oz beef sirloin *triple cooked chips, choice of side, two sauces* 39

*Mushroom sauce ~ Chimi churri ~ Peppercorn sauce ~ Béarnaise sauce* 1.5

## SIDES

Tenderstem broccoli - Winter vegetables - New potatoes, truffle butter 4

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## DESSERTS

Honey parfait *yoghurt meringue, raspberry* 6.5

Orange crème brulee, shortbread 6.25

Brown butter cake *caramelised onion puree, gooseberry chutney, Somerset brie* 7

*Allergen information is available | A 10% service charge will be added to your bill*