



## STARTERS

**Duck liver parfait** *spiced duck ham, fruit chutney, brioche* 6.5

**Mi-cuit salmon** *beetroot, cucumber, horseradish crème fraiche* 7.5

**Green bean pannacotta** *apple, walnut, goat's cheese (V)* 6.5

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## MAINS

**Roasted cauliflower risotto** *mozzarella, toasted hazelnut dressing* 14 (V)

**Poached cod** *fermented potato, leeks, clams*

**Pork tenderloin** *wrapped in Parma ham, slow cooked belly, black pudding, celeriac, rhubarb, shitake*

**Maple roast duck** *pommes anna, broccolini, black garlic* 18.5

## STEAKS

**8oz bavette steak** (Cooked rare/medium rare) *truffle butter, onion confit, triple cooked chips, watercress* 18

18  
**30 day dry-aged 10 oz ribeye steak** *truffle butter, onion confit, triple cooked chips, watercress* 26

*Bourguignon, bearnaise, peppercorn sauce* 1.5

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## SIDES 4

Maple glazed chantenay carrots ~ Green salad with red onion & capers ~  
Truffled green vegetables ~ Duck fat roast potatoes ~ Triple cooked chips

## DESSERTS

**Chocolate lava cake** *fig ice cream, Bristol sherry caramel* 7

**Passion fruit cream** *tarragon sorbet, meringue, white chocolate* 6.5

**Clotted cream and griottine crème brûlée** *pistachio shortbread* 7.5

**Somerset brie** *fruit chutney, brown butter cake* 7

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