



STARTERS

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

Cured salmon, *compressed cucumber, horseradish cream* 7.5

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

MAINS

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

Poached cod *fermented potato, leeks, clams* 18

Pork tenderloin *wrapped in Parma ham, slow cooked belly, black pudding, celeriac, rhubarb, shitake* 17

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

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

Bourguignon, bearnaise, peppercorn sauce 1.5

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 & griottine cherry crème brûlée *pistachio shortbread* 7.5

Somerset brie *fruit chutney, brown butter cake* 7

Selection of ice creams & sorbets 5

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