MAIN MENU

Tuesday-Saturday
12-2pm & 6-8.30pm

NIBBLES

Sharing sourdough, cultured butter £7

Mixed olives, lemon & herbs (ve, gf) £5

WRAPS

Served with crisp winter leaves
Add fries for £4

Buffalo chicken, hot honey, blue cheese mayo £11

Beef and lamb kofte, aubergine pickle, Greek yoghurt, harissa £10

Halloumi, roast Med veg, olive tomato and herbs (v) £9

Spiced bean falafel, Moroccan cous cous, harissa dressing (ve) £8

SALADS

Toasted quinoa, beetroot, cucumber and walnut salad, soy buttermilk, toasted seeds (ve, gf) £12

Roasted Mediterranean vegetables, ripped sourdough, tomato olive and herb dressing (ve) £12

SIDES

Pommes Anna (gf) £5

Fries (gf upon request, ve) £4.5

Triple cooked parsnips, chestnut, sage (ve, gf) £4.75

Sticky red cabbage (ve, gf) £4.5

Green salad (ve, gf) £4.5

STARTERS

Baked Camembert, brandy, garlic and black truffle, apricot chutney, onion madeleines £14

Tomato and winter vegetable soup, soy buttermilk, chimichurri, toasted focaccia (ve, gf upon request) £8

Terrine of pork and chorizo, apricot chutney, pickled marrow, toasted focaccia (gf upon request) £11

Grilled sweetcure mackerel, cucumber sorbet, salt fennel, horseradish yoghurt (gf) £10

MAINS

Dry-aged beef burger, caramelised onion marmalade, black truffle mayo, Parma ham, emmenthal, fries (gf upon requEst) £17

Rump of dry-aged beef, Pommes Anna, Café de Paris butter (gf) £26

Confit fillet of cod, saffron polenta, sauce vierge (gf) £24

Spinach potato and mint borek, roasted pumpkin, feta, walnuts (ve) £19

Steamed venison pudding, confit root vegetables, pommes purée £24

DESSERTS

Lemongrass crémeux, coconut ice cream, passion fruit, rose jelly (gf) £8.5

Spiced chocolate tart, rosemary ice cream, dulce de leche £9.5

Torched Bath soft cheese, sticky malt and date malt loaf, fruity sauce £10

Selection of home-made ice creams or sorbet (ve) £7.5

Allergen information is available – a 12% service will be added to your bill.
Subject to seasonal change.