

A la carte

Starters

Raw, pickled and roasted mushrooms (v) £ 5.95
Cernay Ash goats cheese

Chilled watercress soup (v) £ 4.95
Mixed grains, long pepper

Guinea fowl, leek and poached pear terrine £ 6.50
Prune jelly

Confit, hot smoked and poached salmon £ 6.50
Horseradish mousse, pickled beetroot,
Cucumber chutney, crispy kale

Mains

Corn fed chicken breast, poached and roasted £18.95
Confit leg, lollipop, spring vegetable chowder

Seared loin of tuna, pickled mooli £16.95
Seaweed and vegetable spring roll, herb vinaigrette

Roast rump of Cornish new season lamb £17.95
Shepherds pie, baby vegetables, carrot puree
thyme gravy

Wye valley asparagus, cheese soufflé (v) £16.50
Soya bean hummus, pickled brassicas

Desserts

Rhubarb and custard tart £ 5.95
Glazed meringue, rhubarb sorbet

Strawberry, white chocolate and pink pepper macarons £ 5.95
Macerated strawberries, basil sorbet

Crisp pineapple parcels £ 5.50
Armagnac parfait, lime macerated fruit salsa

Selection of ice creams and sorbets £ 4.95

British cheese selection

Three cheeses £ 7.50
Additional cheese £ 2.50

Wookey Hole cheddar
Oxford Blue
Sussex camembert
Rosary goats' cheese

All our cheeses are served with a selection of artisan breads, water biscuits, oatcakes, celery & chutney

Tasters

£3.50 each or 3 for £10.00

Polse – Norwegian hotdog with sweet mustard

Gulertersuppa – yellow split pea soup (v)

Jarlsberg cheese and leek pancake (v)

Tomatsild – Norwegian herring, tomato, onion

Set menu

£19.50 for two courses

£23.50 for three courses

Starters

White onion and Madeira soup (v)
Crisp shallots

Chantenay carrot and chervil risotto (v)

Green pea ravioli, enoki mushrooms (v)
Pickled pheasant egg

Mains

Loin of middle white pork
Confit bacon, sticky ribs, pressed potato,
Carrot terrine, aerated peas, mustard sauce

Seasonal wild mushroom pie (v)
Truffled mash, baby vegetables, green
Sauce, baby gem

Seared sea trout
Prawn and lemon ravioli, beetroot

Desserts

Raspberry, white chocolate and pistachio cheesecake

Rhubarb and custard tart
Glazed meringue, rhubarb sorbet

Sides

£ 2.95

Creamed mashed potato

Heritage carrots, caraway butter

Baby gem, cos, garlic and anchovy dressing,
parmesan, herb croutons

Baby leaf salad, cherry tomatoes, cucumber