



M E N U

Nibbles

Deep Fried salt and pepper squid rings with garlic aioli (pwg optional)	£5.00
Selection of Belazu Olives (V) (pwg)	£5.00
Somerset pork chipolatas in honey, mustard and sesame seed	£5.00
Homemade hummus, breadsticks (Ve)	£5.00

Starters

Pan fried octopus, cauliflower purée, Austrian smoked chorizo, pickled pear (pwg)	£8.00
Pigeon breast, pancetta, borlotti beans and tarragon ragout (pwg)	£8.50
Korma couscous, Roasted cauliflower, coconut foam, almonds, coriander (Ve)	£7.50
Seared scallops, black pudding, apple, celeriac puree (pwg)	£9.00
Mosaic of game terrine, quince jelly, chutney, salsify crisps (pwg)	£7.50
Spiced butternut squash soup, light curry oil (pwg, Ve)	£8.00

Mains

Roasted loin of venison, braised haunch pithivier, Stilton gnocchi, pear, chard, red wine sauce	£21.00
Pan fried filet of Sea Bass, palourde clams, Alsace bacon, potatoes, horseradish velouté (pwg)	£18.50
Oven roasted cod, pomme purée, caramelised fennel, beurre blanc (pwg)	£17.50
Celeriac broth, wild mushroom ragout, spinach puy lentils (pwg, Veg)	£14.50
Confit duck leg, roasted breast, Dauphinoise potatoes, shallot purée buttered spinach, port sauce (pwg)	£18.50

From the Grill

Char grilled Stokes Marsh farm beef steak, grilled tomatoes, portobello mushroom, chips, watercress (pwg)	
Sirloin 8oz	(£6.00) £24.50
Ribeye	(£6.00) £25.50

Sauces and butters

Diane sauce - Black peppercorn sauce - Dorset blue vinny sauce - Garlic and parsley butter (pwg)	£2.50
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Sides (pwg)

Triple cooked chips - New season potatoes - Fine beans, confit shallot - Garlic buttered spinach	
Braised red cabbage - Rocket salad, parmesan, balsamic - Chicory, walnut and Blue Vinny	£3.50

(pwg - Produced without gluten, V - Vegetarian, Ve - Vegan)

Specific allergens information is held
request from our trained staff.
Please note a discretionary service
Service Charge will go to our staff.



centrally on all our menu products & can be provi
charge of 12.5% will be added to your bill. 100% o

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