



M E N U

Starters

- Soup of the Day, Toasted Sourdough (Ve,Pwg) £8.50
Ballotine of Ham Hock, Confit Chicken, Celeriac Remoulade £11.50
Driftwood Goats Cheese, Heirloom Tomato, Asparagus, Serrano Ham Crisps £12.50
Salad of 'Hot & Cold Smoked' Trout, Asparagus, Cucumber (Pwg) £12.50
Charcuterie Board - Selection of Cured Meats, Burrata, Sun Blushed Tomatoes,
Artichokes, Sourdough Bread £15.00

Mains

- Confit Belly of Pork, Hispi, Pancetta, Herb Potato, Mustard Sauce £24.00
Individual Beef Wellington, Truffle Mash, Charred Tenderstem £32.00
(£5.50 supplement applicable for Dinner inclusive Guests)
Tomato & Red Pepper Risotto, Roasted Vegetables, Vegan Feta Cheese £18.00 (Ve,Pwg)
Beef Brisket, Buttered Greens, Champ Potato, Thyme & Onion Jus £24.50
Stone Bass, Mussels, Cockles, Asparagus, Baby Leeks, Bisque Sauce (Pwg) £28.00
Charcuterie Board - Selection of Cured Meats, Burrata, Sun Blushed Tomatoes,
Artichokes, Sourdough Bread £30.00
(£5.00 supplement applicable for Dinner inclusive Guests)

Why don't you try some
Parmesan Truffle Chips £6.50

Dessert

- Rhubarb Eton Mess (V) £9.00
Frangipane Tart, Green Apple Sorbet £9.00
Dark Chocolate Fondant (V) £9.00
West Country Cheeses, Quince Jelly, Fudges Cheese Crackers (V,*Pwg) £12.00

(Pwg - Produced without gluten, V - Vegetarian, Ve - Vegan, *Pwg Optional)

Specific allergens information is held centrally on all our menu products & can be viewed via <https://allergymenu.uk/menu/ban477>