DINNER MENU

EVERYONE LOVES BUBBLES

	125ml
Woodchester, Cotswold Classic English Sparkling	**11**
Apericena Prosecco, Italy	**6**
Sea Change 0%, Italy	**6**

NIBBLES

Homemade focaccia, balsamic vinegar & oil **v**	**5**
Marinated Kalamata olives **gf**	**5**

STARTERS

Pumpkin soup **8**
roasted pumpkin & ginger soup, chestnuts **gf, v**

Marinated beetroot **9**
goat curd, tomatoes & mint vinaigrette, pumpkin seeds **gf, v, vgo**

Cauliflower cheese croquettes **8**
black garlic mayonnaise, vintage Cheddar, crispy leaves **gf, v**

Gin cured trout **10**
horseradish crème fraiche, beetroot relish, crispbread **gfo**

Pan-fried scallops **14**
apple & coriander salad **gf**

Crispy salt & pepper squid **11**
lime & seaweed aioli

Ham hock terrine **9**
crispy egg, piccalilli, beer & fennel crackers **gfo**

CHEF'S SEASONAL DISHES

Baked & grilled marinated courgette **18**
borlotti beans, crispy quinoa, vegan pesto, olives **gf, vg**

Potato gnocchi **19**
mozzarella, spinach, roasted red pepper puree, crispy basil, toasted pine nuts **gfo, v**

Roast cod **25**
dal, spinach, caramelised cauliflower, onion bhaji, lime pickle & coriander **gf**

Pan-fried sea bass **27**
salsa verde new potatoes, broad beans, hispi cabbage **gf**

Exmoor moules frites **20**
lemon **gf**

Pan-fried chicken breast **24**
nduja crust, new potatoes, roasted peppers, rocket & French bean salad **gf**

Tenderloin of pork **27**
confit potato, kale, roasted roscoff onion, apple puree, thyme & red wine jus **gf**

Roast duck breast **27**
maple roasted parsnips, sticky plums, parsnip puree, red wine jus **gf**

If you have any allergies or dietary requirements,
please speak to a member of the team to see the allergen matrix.
Vegetarian - **v** | Vegan - **vg** | Vegan option available - **vgo**
Gluten free - **gf** | Gluten free option - **gfo**

DINNER MENU

FROM THE GRILL

All served with chips & onion rings gf

6oz Rump steak	24	Chargrilled marinated cauliflower steak vg	22
10oz Sirloin steak	33	*Make it surf & turf?*	
20oz Chateaubriand	95	Additional ½ lobster tail gf	15
Whole grilled catch of the day *Ask your server for today's catch*	28	½ shell scallops gf	15

SAUCES **3 each**

Peppercorn gf | Bearnaise gf | Red wine jus gf

SIDES

Fries gf, v	5	Onion bhajis, lime pickle gel gf, v	5
Koffman chunky chips gf, v	5	Braised red cabbage gf, v	5
New potatoes, minty butter gf, v	5	Caramelised cauliflower gf, v	5
Leaf salad, Parmesan, olive oil gf, v	4	Creamed spinach gf	5

Save 30% from the grill every Thursday

Children's menu and suitable alternatives for young VIPs also available

Please speak to a member of our team for more information

Discretionary service charge of 10% is added to your bill.

This service charge is shared across the team pro-rated by hours worked