



FIXED LUNCH MENU

2 COURSES **19.5**

3 COURSES **24.5**

STARTERS

Soup of the day, Pain de Campagne v, gfo

Exmoor moules, lemon gf

Garden pea hummus, grilled flatbreads, pumpkin seeds, harissa vg, gfo

MAINS

Grilled bacon chop, pineapple chutney, bubble & squeak, fried egg gf

Roast salmon, capers, celery, green olives, toasted pine nuts gf

Pumpkin & sage risotto, aged Parmesan gf, vgo, v

DESSERTS

Spiced poached pear, pickled blackberries, salted caramel, sorbet, granola vg, gfo

Chocolate cremosa, blood orange gel, compressed strawberries gf, v

White chocolate & caramelised ginger cookie, vanilla clotted cream ice cream v
(12 minute cooking time)

SIDES

Koffman's fries gf, vg	5	Braised red cabbage v, gf	5
Koffman's chunky chips gf, vg	5	Creamed spinach gf	5
New potatoes, minty butter gf, v	5	Leaf salad, Parmesan, olive oil v, gf, vgo	5

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**

Discretionary service charge of 10% is added to your bill.
This service charge is shared across the team pro-rated by hours worked.