

Starters

West Country Game - £7.00

Rabbit Rillettes, Cured Pigeon, Duck Liver Parfait, Quail Scotch Egg

Shetland Island Scallops - £9.00

Cauliflower & Almond Puree, Pigs Trotter, Sherry Sauce

Winter Salad - £6.50

Chestnuts, Jerusalem Artichokes, Pickled Mushrooms, Shoots, Cresses, Seed & Nuts

Fish Broth En Persillade - £7.00

Fresh Hand Picked Crab 'Crostini'

Caramelised Veal Sweetbreads - £9.00

Chicory, Carrot Puree & Golden Raisins

Welsh Rarebit Tartlet - £6.00

Spinach Puree & Spinach Salad

Main Courses

Nailsea Lamb - £15.00

Roast Rump, Braised Shank, Turnips, Neaps & Rosemary Jelly

Mendip Roots - £13.50

Pithivier, Roasted, Puree & Gratin

Smoked Fillet of Whiting - £14.00

Slow Cooked Squash, Brown Shrimps, Pan Espices & Citrus Vinaigrette

Wild Line Caught Sea Bass - £18.00

Black Pudding Gnocchi, Leeks, Chives & Mornay Sauce

Gloucester Old Spot Pork - £15.00

White Bean Puree, Charcuterie Sauce & Sage

Clevedon Beef - £19.00

Aged Ribeye, Ox Cheek Daube & Duck Fried Chips

Sides

Broccoli, Almonds & Lemon Butter - £3.00

Salt Roasted Beetroot with Crème Fraîche - £3.00

Duck Fat Fried Chips - £4.00

Colcannon - £3.00

Winter Salad - £4.00

Pudding

Cooked Bitter Chocolate Mousse - £7.50

Pearl Barley Ice Cream, Butter Scotch & Sea Salt

Armagnac & Custard Tartlet - £6.30

Boozey Prunes & a Shot of Armagnac

Vanilla Rice Pudding Panacotta - £6.50

With Warm Preserved Fruit Compote & Sables

Lemon Curd Tart - £6.50

With Meringue & Milk Ice Cream

Cheese - £8.50

An English Selection with Biscuits, Crackers, Fruit & Chutney

3 Courses £27.50

Sunday to Friday 6pm - 9.30pm, Saturday 6.30pm - 10pm

3 Courses £19.50, 2 Courses £15.00

Monday to Thursday 12pm - 2.30pm, 6pm - 7.30pm, Friday - Sunday 12pm - 2.30pm