




SET MENU

Choose Two or Three Courses for 27.50 / 32.75

STARTERS

Roast Parsnip Soup, Curried Coconut Cream & Ciabatta 
British Air-dried Pork, Celeriac Remoulade, Watercress
Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes 
Spiced Aubergine, Coconut Yoghurt & Pomegranate 

MAINS



Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon, Mushroom & Cider Sauce
Sesame-crusted Seabass, Ssamjang Potatoes & Pak Choi
Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage,
Peanuts & Nuoc Cham Dressing 
Fillet Steak Medallions, Brandy Peppercorn Sauce (+ 6.50)

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 
Kirsch-soaked Cherries & White Chocolate Cheesecake 
Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 
British Cheese Plate - Rutland Red, Blanche Goats' & Somerset Camembert,
Chutney, Apple & Peter's Yard Crackers 

ADD A SIDE

Thick-cut Chips or Skinny Fries 4.50 
Tempura Courgette Fries, Truffle Dip 5.75 
Roast Beetroot, Goats' Cheese & Walnuts 4.75 
Onion Rings 4.75 
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 
Truffle Mac & Cheese 4.75 
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.75
Halloumi Fries, Bloody Mary Ketchup 7.00 

 Vegetarian Ingredients  Vegan Ingredients
Please note - some items may be cooked in multi-purpose fryers.

Allergens: Before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. An optional 10% service is added to parties of six or more, all tips go to the team.