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MONDAY-SATURDAY 12-6PM

NIBBLES

OLIVES With Oregano, On Ice VG | 5

BREAD Coombeshead Farm Sourdough, House Crackers, Bungay Butter V · VGO | 5.5

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut 7.5

TWO COURSES 27

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THREE COURSES 31

STARTERS

WHIPPED GOAT'S CURD

British Peas, Broadbeans, Courgettes, Lovage Pesto V·VGO

MACKEREL PÂTÉ

Severn & Wye Smoked Mackerel, Sourdough Toast, Horseradish, Leafy Radishes, Cornichons

WESTCOMBE PANELA HAM

Lightly Smoked & Air-Dried, House Pickles, Focaccia Toasts

MAINS

SEA BREAM

Crispy-Skinned Fillet, Shellfish Bisque, Seasonal Greens

HERITAGE TOMATO SALAD

Watermelon, Cucumber, Goat's Curd, Lovage
Pesto, Shallots. Chicken Skewer | Tofu Skewer

BEEF RIGATONI

Beef Shin & Bone Marrow Ragù, Herby Pangrattato, Lemon, Aged Parmesan

STEAK & CHIPS

8oz 35-Day Aged Rump,
Béarnaise Sauce, Koffmann's Fries
SUPPLEMENT +3



BAKED MASH Confit Garlic V | 6

KOFFMANN'S FRIES Malt-Vinegar Salt VG | 6

NEW SEASON SPUDS Summer Truffle, Butter V·VGO | 8

HEIRLOOM TOMATOES Shallots, Sherry Vinegar VG | 6

BIBB SALAD Buttermilk Dressing, Dill V | 5

SEASONAL GREENS Garlic, Lemon VG | 6

DESSERTS

CHOCOLATE BROWNIE

Raspberry Sauce,
Vanilla Ice Cream VG

HOUSE ICE CREAM & SORBET

— Two Scoops —Ask for today's flavours V⋅VGO

CRÈME BRÛLÉE

Strawberries, Shortbread V

V - Vegetarian VO - Vegetarian option VG - Vegan VGO - Vegan option