

Aperitifs & Nibbles

Pimms Spritz – fresh fruit – prosecco – lemonade	£8.95
Harry's Bellini – white peach purée - Angostura bitters – Prosecco	£8.50
NLL- New London Light – Alcohol free spirit – Fevertree tonic – orange & sage	£7.95
Artisan bread – Netherend Farm butter – flavoured butter	£4.90
Bowl of Provençal olives	£4.50

Spring Cocktails £9.95

Passion Gin Fizz Chase Gin – passionfruit puree - prosecco - soda	Mango Moscow Mule Vodka- Mango juice -fresh lime juice – mint - cucumber
Vodka Basil Smash Chase Vodka- fresh lemon juice -basil leaves – sugar syrup	Raspberry & Rose Mojito Havana Club rum - raspberries - fresh lime juice – mint -raspberry & rose soda
Lemon & Thyme Old Fashioned Chase Gin – limoncello – vermouth – thyme - lemon	Strawberry & Elderflower Daiquiri Bacardi rum, strawberry puree, elderflower liqueur, lime juice

Starters

Today's freshly made soup - * [ve]	£6.00
Cornish mackerel fillet – giant couscous & squid – verjus caviar – shiso dressing	£8.50
Confit chicken terrine – lettuce gazpacho – pancetta – tomato & black pepper	£9.50
Hand dived scallops – spiced & creamed cauliflower- baby onions- chive oil - almonds [gf]	£12.90
Three cheese soufflé - spinach & ricotta cream [v]	£8.90
Heirloom tomato salad – filo goats cheese – olive tapenade – sweet drop peppers **	£8.50

Mocktails £5.95

Citrus Fizz Seedlip Grove - Marmalade cordial - sparkling water	Raspberry Zing Raspberry purée - fresh lime juice - mint – soda – sugar syrup
Green English Garden Fresh apple juice - elderflower cordial - cucumber	

Most classic cocktails can be made upon request

Wines of the Month

		175ml	250ml	Bottle
Red	Pinot Noir – Esprit de Begude-France	8.00	11.50	34.50
White	Chardonnay – L'Etoile de Begude, Limoux	7.70	11.00	32.50
			Flute	Bottle
Sparkling	Gusbourne Brut Reserve 2015		9.00	49.50
	Organic Prosecco		6.00	

Mains

Roasted Skate wing on the bone – crushed peas – warm tartare sauce- straw fries [gf]	£18.90
Crispy braised pork belly – blackpudding purée – confit leek -roast king oyster mushroom *	£19.90
Crumbed Aubergine– spiced tomato sauce - vegan mozzarella – saffron potatoes – almond & pepper romesco [ve]	£15.00
Rack of lamb – lamb belly bon bon – anchovy emulsion – baby artichokes	£25.50
Hereford beef fillet - roast tomato - stuffed field mushroom - house chips *	£29.90
Squid ink spaghetti – white crab meat – lemongrass sauce	£22.90
Beef burger- Godminster Cheddar- brioche bun -tomato jam - house chips	£16.50
Jerk marinated sweet potato – sweetcorn salsa – pickled red cabbage – lime mayonnaise [ve]	£15.00

Sides & sauces

House chips	£3.90
Garden salad - fresh herbs & lemon dressing	£3.50
New potatoes – Parsley butter	£3.50
Padron peppers- virgin olive oil – sea salt flakes	£5.00
Hispi cabbage – crisp onions	£3.90
Peppercorn sauce	£2.50
Bearnaise sauce	£2.50
Blue cheese sauce	£2.50

Please make us aware of any food allergy or special dietary requirement

*Gluten free [gf] Where not indicated some dishes can be adapted to be made gf**

*Vegan [ve] Where not indicated some dishes can be adapted to be made vegan**

A discretionary 10% service charge is added onto all bills due to Covid 19 cash handling restrictions

