

Spring Cocktails

£9.95

Passion Gin Fizz
Chase Gin – passionfruit puree -
prosecco - soda

Aperol Mimosa
Aperol - fresh orange Juice -
Prosecco

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

Mocktails

£5.95

Citrus Fizz
Seedlip Grove - Marmalade cordial -
sparkling water

Green English Garden
Fresh apple juice - elderflower cordial -
cucumber

Mango mule
Mango juice - fresh lime juice -
mint – cucumber – ginger beer

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 Pink Prosecco		6.00	



Aperitifs & Nibbles

Aperol Mimosa – Aperol bitters – fresh orange juice - prosecco	£8.50
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

Starters

White onion soup- sage butter- black olive palmier * [ve]	£6.00
Cured salmon – condiments – soft Egg – soda bread *	£8.00
Beef onglet tartare – black pepper emulsion – Godminster Cheddar– game chips [gf]	£9.50
Hand dived scallops-English peas- baby gem lettuce-toasted peanuts- brown butter [gf]	£12.00
Cheese & onions soufflé- onion jam-rosemary cream [v]	£8.00
Heirloom tomato salad - buffalo mozzarella – crispy capers – pickled shallot [available vegan*feta][gf]	£8.50

Mains

Grilled mackerel- borlotti bean & preserved lemon stew- rainbow chard	£18.50
Chicken breast – roasted new potatoes – Evesham asparagus – chicken jus	£17.90
Aubergine parmigiana -spiced tomato sauce - vegan Mozzarella	£15.00
Lamb rump – potato, wild garlic & goats cheese terrine – green beans & mint	£22.50
Hereford beef fillet- roast tomato - stuffed field mushroom- house chips	£29.90
Roasted monkfish- Cornish squid - charred courgette purée- sauce nero	£23.90
Beef burger- smoked Godminster Cheddar- brioche bun -tomato jam, house chips	£16.50
Truffled gnocchi- roasted mushrooms-hazelnut & truffle pesto [ve]	£15.00

Sides & sauces

House chips	£3.90
Garden salad, fresh herbs & lemon dressing	£3.50
Jersey Royal potatoes, parsley butter	£3.90
Grilled asparagus & purple sprouting, wild garlic pesto	£4.50
Peppercorn 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

