
THREE COURSE MENU £45

STARTERS

Globe artichoke salad, bitter leaves, fine haricot beans, truffle dressing

Duck & apricot terrine, smoked bacon, sourdough toast, red onion chutney

MAINS

Pot roast chicken supreme, thyme confit leg, fondant potato, madeira braised white cabbage, roast gravy

Pave of halibut, sauté of wild mushrooms, curly kale, celeriac purée, braised salsify

DESSERTS

Baked brown sugar tart, crème fraiche, candied lemon zest

Cinnamon-spiced steamed sponge pudding, ginger sauce

SIDES £4.50

Green leaf salad, shallot dressing

Endive salad, walnut dressing

Heritage carrots, wild thyme

Herbed new potatoes

Curly kale with Somerset rapeseed oil

Vegan & Vegetarian dishes available to choose on the day

Prices include VAT & exclude a discretionary 12.5% service charge.





THREE COURSE MENU £55

STARTERS

Oak-smoked Scottish salmon, rye bread croute, crème fraiche, pickled shallots

Air-dried Ox Springs ham, crispy fine herb salad, parmesan croutons, sherry vinegar reduction

MAINS

Grilled sirloin of Short-horn beef, dauphinoise potatoes, baked red onion, glazed carrots

Seared sea bass, lightly curried mussel sauce, braised fennel compote, saffron potatoes

DESSERTS

Bitter chocolate ganache, butter nib tuille, butterscotch sauce

Mulled wine poached pear, cinnamon ice cream & crumb

SIDES £4.50

Green leaf salad, shallot dressing

Endive salad, walnut dressing

Chantenay carrots, wild thyme

Herbed new potatoes

Vegan & Vegetarian dishes available to choose on the day

Prices include VAT & exclude a discretionary 12.5% service charge.

FEAST £60

STARTERS

Rosemary & sea salt bread, Longman Farm butter
Worcestershire ham, pickled root vegetables
Hot-smoked salmon, potato vinaigrette salad
Salad of winter leaves, Oxford Blue cheese dressing
Romaine lettuce, quails eggs, sea salt croutons,
18-month-old parmesan
Roast butternut squash, crispy shallots, sherry vinegar

MAINS (CHOOSE ONE PROTEIN)

Roast racks of rosemary-infused Devon lamb, mint jelly
Beef Wellington, truffle Madeira jus
Served with:
Creamed thyme and garlic potato bake
Braised red cabbage with apple & sultanas
Heritage carrots, Somerset oil

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(VEGETARIAN MAIN COURSE PRE CHOSEN)

Potato dumplings, trompette mushrooms & puree broad beans (v)

DESSERTS (CHOOSE TWO DESSERTS)

Chocolate & passion fruit custards, poppy seed tuilles
Baked tarte fine of blackberries, whipped cream

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ADD IN A CHEESE PLATTER FOR £10 PER PERSON

Tunworth cheese, truffle honey, raisin bread

Prices include VAT & exclude a discretionary 12.5% service charge.

