

Two courses £30

Three courses £35

Starters

served until 4pm - Available to take away & heat at home

Chargrilled english asparagus, goats cheese, mustard dressing, chive dust (v, gf)

Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available (ve)

Tuna tostada, fresh sushi grade tuna, pickled radish & cucumber, tokoroshi, coriander

Satay baby calamari, peanut dip, grilled lime, sweet soy dressing, coriander (crispy courgette version available ve)

Bresaola (cured beef), caesar dressing, crispy capers, aged parmesan

Sunday Roast

Braised feather blade of beef / 18hr braised pork

Beef fat roast potatoes

Roasted hispi cabbage

Charred carrots

Buttery mashed potatoes

Cauli cheese, parmesan crumb, Wookey Hole cheddar sauce

Bone marrow gravy

Yorkshire pudding

Vegetarian & Vegan option

Vegan vegetable & chickpea roast, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy (ve)

Desserts

CHOCOLATE - milk chocolate mousse, chocolate & sea salt ice cream, chocolate soil, caramel chocolate sauce

Rum roasted pineapple, coconut & lime yoghurt, chocolate crumb, berries (ve, gf)

Soft lemon cheesecake, english blackcurrants, lavender biscuits

Malva pudding, sticky malva sauce, clotted cream & honey ice cream