

A LA CARTE

NIBBLES

HOMEMADE BREAD <i>with truffle butter (v)</i>	3
PITTED NOCELLARA & KALAMATA OLIVES	3

STARTERS

TRIO OF BRUSCHETTA <i>Homemade toasted bread served with cherry tomatoes, garlic oil, tomato dressing; Sicilian caponata; beetroot humus, sesame seeds (ve)</i>	7
BURRATA <i>Heritage tomato, basil pesto (v) (gf)</i>	8.5
SOUFFLÉ <i>Chorizo & potato flan with stilton core, served with mushroom & truffle sauce (gf)</i>	7.5
TERRINE <i>Ham hock terrine, served with pear chutney & bread tuile (df)</i>	8.5
TEMPURA <i>Deep fried prawns & baby squid with crispy kale & garlic aioli</i>	10

MAINS

CELERIAC THREE WAYS <i>Pan fried celeriac steak, flavoured mushroom celeriac chips, spicy celeriac sauce, pickled celeriac salad (ve)</i>	16
TAGLIATELLE <i>Homemade wholemeal egg pasta with wild mushrooms (v)</i>	16
SALMON <i>Pan fried salmon fillet, beetroot sauce, cauliflower, salmon eggs & squid ink rice tuile (df) (gf)</i>	20
GUINEA FOWL <i>Slow cooked Guinea Fowl supreme with chestnut & truffle, served with Cavolo nero & truffle jus</i>	20
STEAK <i>8oz "Ruby & White" Sirloin, served with hand cut triple cooked chips, rocket salad and sun dried tomatoes (gf) (df upon request)</i>	25

SIDES

SAUCES <i>Peppercorn ~ Blue Cheese ~ Mushrooms & Truffle (gf)</i>	3
SALAD <i>Fresh rocket leaves salad with parmesan & balsamic glaze (v) (gf)</i>	3.5
NEW POTATO <i>Sautéed new potatoes with pancetta, herbs & butter (gf)</i>	3.5
TRIPLE COOKED CHIPS <i>(ve) (gf)</i>	3
BROCCOLI ROASTED <i>Tender stem broccoli with chilli & garlic oil, toasted almonds (ve) (gf)</i>	3.5
SICILIAN CAPONATA AUBERGINE <i>Courgette, tomatoes, celery, onion in tomato sauce (v) (gf)</i>	3.5

DESSERTS

CHOCOLATE FONDANT <i>Served with vanilla ice-cream and fresh berries (v)</i>	7.5
CHEESE CAKE <i>Oven baked cheese cake, berries compote, dry strawberries</i>	7
CREME BRÛLÉE <i>White chocolate crème brûlée served with chocolate sable biscuit (gf upon request)</i>	6.5
PEAR POACHED <i>Pear in Sauvignon blanc wine, hazelnut crumble, Sauvignon Blanc cream (ve) (gf)</i>	6
CHEESE BOARD <i>A selection of the finest West Country cheeses (v)</i>	9

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill