



## **Dinner Menu**

Bread & Oil £2.50

Olives £3

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Braised rabbit & mushrooms on sourdough toast £5.95

Salmon fishcake, lemon cream & baby leaves £5.95

Fresh figs, creamed goat's cheese, chicory, honey & almonds £6.50

Cornish whiting goujons, chive aioli & pea shoots £5.75

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Rump of welsh lamb, roasted cauliflower, almond puree & seasonal greens £16.95

Pan-roasted chicken breast, crisp polenta, serrano ham & charred sweetcorn relish £13.95

Mature cheddar & broccoli tart, glazed shallots, new potatoes & baby leaves £11.50

Whole roast sea bass, aromatic rice, confit cherry tomatoes & basil £16.95

Harrissa marinated halloumi, tomato & aubergine salad & toasted quinoa tabbouleh £11.95

8oz rib-eye of Somerset beef, stilton, salad & frites £18.50

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Plum & almond tart, crème fraiche £5.95

Poached peach & lemon flute, chantilly cream & crushed meringue £5.95

Tiramisu cheesecake & vanilla ice cream £6.50

Selection of British cheeses, chutney pickles & crackers £7.50

*An optional 10% service charge will be added to parties of six or more.*