

## SNACKS

<b>Selection of warm breads, English butter</b> V	£2.50
<b>Mixed olives</b> VE	£4
<b>Baked tortilla chips, crushed avocado, lime, coriander</b> VE	£4
<b>Crispy chicken wings, chilli glaze, blue cheese dip</b>	£4

## SALADS

<b>Caesar salad</b>	£7
Baby gem lettuce, marinated anchovies, croutons, Parmesan	
<b>Superfood salad</b> VE	£10
Quinoa, grilled broccoli, avocado, pomegranate, coriander, toasted almonds	
<b>Add:</b>	
<b>Grilled chicken</b>	£4
<b>Grilled halloumi</b> V	£4
<b>Grilled prawns</b>	£6.50

V = vegetarian | VE = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

## STARTERS

<b>Lightly curried parsnip soup</b> VE	£5.50
<b>Crispy salt 'n' pepper squid, chilli, spring onion, Sriracha</b>	£7.50
<b>Scottish smoked salmon blinis, crème fraîche, grated egg, capers, shallots</b>	£7.50
<b>Potted smoked mackerel, spring onion, horseradish, watercress</b>	£10
<b>Corn-fed chicken and ham hock terrine, spiced pear chutney, toasted sourdough</b>	£6.50
<b>Harissa-roasted carrot, onion and fennel, quinoa, lemon dressing</b> VE	£6.50

## MAINS

<b>Aged beef burger, cheese, baby gem lettuce, red onion, tomato relish, fries</b>	£12
<b>Beer-battered haddock and chips, crushed peas, tartare sauce, lemon</b>	£14
<b>Cornish crab linguine, spring onion, garlic, chilli</b>	£17
<b>Braised chicken, leek and truffle pie, creamed potato</b>	£14
<b>Gloucester Old Spot pork belly, braised white beans and baby carrots, cavolo nero</b>	£16
<b>Chana masala</b> VE	£10
Chickpeas, potato, pilau rice, poppadom	
<b>Roasted cauliflower steak, glazed beetroot, butternut squash, kale</b> V	£14

## FROM THE GRILL

Our beef is sourced from our trusted suppliers around the West Country and dry aged for a minimum of 28 days. Served with watercress.

<b>Rib-eye</b> 280g	£27
<b>Sirloin</b> 230g	£22
<b>Pork T-bone</b> 280g	£14
<b>Add:</b>	
<b>Béarnaise sauce</b>	£2.50
<b>Peppercorn sauce</b>	£2.50



## ON THE SIDE

<b>Seasonal greens</b> V	£3
<b>Mixed leaf salad</b> VE	£3
<b>Creamed potato</b> V	£3
<b>Honey and parsley-roasted carrots</b> V	£3
<b>Skinny fries</b> VE	£3

## DESSERTS

<b>Pear and almond Bakewell tart, Cornish clotted cream</b> V	£6.50
<b>Dark chocolate mousse pot, honeycomb</b> V	£6.50
<b>Bread and butter pudding, raisins, demerara sugar</b> V	£6.50
<b>Selection of British cheeses, crackers, chutney</b>	£8

WINE

	 125ml	 750ml		 175ml	 250ml	 750ml		 175ml	 250ml	 750ml
<b>SPARKLING</b>			<b>WHITE</b>				<b>RED</b>			
<b>Stelle d'Italia Prosecco</b> Italy	£5	£29	<b>Stormy Cape Chenin Blanc</b> South Africa			£24	<b>Rometta Sangiovese IGT Rubicone</b> Italy			£24
<b>Hattingley Valley Classic Reserve</b> England		£45	<b>Care Blanco Sobre Lias</b> Spain	£6	£8.60	£26	<b>Care Tinto Sobre Lias</b> Spain			£26
<b>CHAMPAGNE</b>			<b>Primera Luz Sauvignon Blanc</b> Chile			£26	<b>Vinedos Puertas Casa Lejano Merlot</b> Chile	£6.20	£8.90	£27
<b>Alfred Gratien Brut Classique</b> France	£9.50	£55	<b>Quinta da Lixa QL Flowers Vinho Verde</b> Portugal			£28	<b>Boheme Primitivo Salento</b> Italy			£29
<b>Taittinger Brut Réserve</b> France		£65	<b>Sartori Pinot Grigio</b> Italy	£6.70	£9.50	£30	<b>Trapiche Melodias Malbec</b> Argentina	£6.90	£9.80	£29
<b>Taittinger Prestige Rosé</b> France		£75	<b>Bodegas Santa Ana Viognier Reserve</b> Argentina			£30	<b>Ramón Bilbao Rioja Crianza</b> Spain			£30
	 175ml	 250ml	 750ml			£31	<b>Ken Forrester Petit Cabernet Sauvignon</b> South Africa			£33
<b>ROSÉ</b>			<b>Réserve Roquemolière Picpoul de Pinet</b> France			£33	<b>McWilliams On The Grapevine Pinot Noir</b> Australia	£7.70	£11.10	£33
<b>Il Sospiro Pinot Grigio Blush</b> Italy	£6.20	£8.90	£27	<b>Yealands Estate Land Made Sauvignon Blanc</b> New Zealand	£8.50	£12.20	£36	<b>L'Étoile de Villegeorge Haut-Médoc</b> France		£40
<b>Planeta Rosé Sicilia DOC</b> Italy		£35	<b>Terres Secretes Macon Villages Les Preludes</b> France			£40	<b>Chateau Ste. Michelle Columbia Valley Syrah</b> USA			£44

Wines by the glass are available as a 125ml measure on request

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