



THE ALL IN MENU

**3 COURSES + A GLASS OF WINE,
BEER OR PUNCHY SOFT DRINK 29.50**

ROAST CELERIAC SOUP [164] v
crème fraîche and lemon oil

CHICKEN, CARROT & FENNEL TERRINE [264]
with tarragon mayo

OAK SMOKED SALMON [454]
with buttered rye bread



GRILLED FLAT IRON STEAK [1025]
french fries, cherry tomatoes, béarnaise sauce

GRILLED CORNISH MACKEREL [1132]
with beetroot & horseradish remoulade

ROAST GLOBE AUBERGINE [613] vg
tenderstem broccoli, pine nuts and romesco sauce



APPLE & BLACKBERRY CRUMBLE [287] v
with bourbon crème anglaise

DARK CHOCOLATE MOUSSE [504] v
with macerated cherries

COLSTON BASSETT STILTON [603]
apple & cider chutney and oat cakes



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

v - vegetarian ~ vg - vegan

A discretionary 15% Service Charge will be added to your bill. Prices include VAT.

All gratuities are managed independently. No flash, or intrusive photography. Please inform
your server if you have any food allergies or special dietary needs. Gluten free options available