

A LA CARTE

NIBBLES

BREAD <i>with miso butter</i>	4
PITTED NOCELLARA & KALAMATA OLIVES (ve) (gf)	4.5

STARTERS

ISLE OF WIGHT TOMATOES <i>tomato consommé, bergamot and olive granita, IPA sourdough cracker, pickled shallot (ve)</i>	10
GOAT'S CHEESE & BEETROOT <i>goat curd mousse, beetroot velouté, salt baked baby beetroot, clementine, liquorice powder, linseed cracker (v) (gf)</i>	10
RABBIT LOIN TERRINE <i>duck Foie Royale, fermented apricot, mead jelly, wild rice granola (df)</i>	11.5
MACKEREL CEVICHE <i>compressed cucumber, cucumber gazpacho gel, smoked cod's roe pannacotta, chicory (gf)</i>	11
TEMPURA COD CHEEK <i>crab and lobster emulsion, ravigote sauce, garden micro herbs (gf)</i>	12

MAINS

MISO GLAZED CARROT <i>Guinness spelt risotto, hazelnut dukkah, girolles, fresh peas, pickled carrot (ve) wild garlic oil, vegan jus (ve)</i>	18
GARDEN GNOCCHI <i>courgette, Baron Bigod espuma, hazelnut beurre noisette, preserved lemon, basil (v)</i>	19
ROLLED MONKFISH <i>chicken butter sauce, crispy skin crumble, boneless wings, sweetcorn salsa, monksbeard (gf)</i>	28
PORK 5 WAYS <i>confit pork belly, tenderloin, Bath Chap croquette, trotter jam, glazed cheek, pickled kohlrabi, burnt apple purée, cider mustard sauce</i>	25
STEAK 8OZ "Ruby & White" <i>sirloin, Roscoff onion, pomme purée, pulled beef (gf upon request)</i>	28
AUSTRALIAN WAGYU RUMP STEAK <i>roscoff onion, pomme purée, pulled beef (gf upon request)</i>	50

SIDES

PEPPERCORN SAUCE (gf)	3
MIXED LEAVES SALAD <i>garden herbs, citrus, lemongrass vinaigrette (ve) (gf)</i>	4
HAY BAKED POTATOES <i>with Café de Paris butter (gf) (df on request)</i>	4
SMOKED POMME PURÉE (gf on request)	6.5
TENDERSTEM BROCCOLI <i>with garlic oil, toasted almonds (ve) (gf)</i>	4.5
GREEN BEANS <i>crispy chilli oil (gf) (df on request)</i>	4.5

DESSERTS

CHOCOLATE NAMELAKA <i>chocolate mousse, olive oil sponge, 'boozy' cherries, chocolate soil, cherry sorbet, candied almonds (ve)</i>	8
WHITE CHOCOLATE CUBE <i>white chocolate crémeux, vanilla sponge, raspberry gel, pistachio praline, feuilletine base</i>	10
POACHED PEACH <i>peach gel, seed flapjack, thyme custard, bee pollen and salted caramel ice cream (gf)</i>	8
VANILLA & CLOTTED CREAM PARFAIT <i>macerated strawberries, basil sponge, strawberry gel, pink peppercorn meringue</i>	8
CHEESEBOARD <i>Bath Soft, Devon Blue, aged Cornish Gouda, fig chutney, crackers, pickled walnuts, celery</i>	13

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