



## Lunch

1 Course £13 / 2 Courses £17 / 3 Courses £22

### House Bread & Butters

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Crottin De Chavignol, Hay Smoked Beetroots, Baby Onion, Celery

Octopus Terrine, Iberico Ham, Saffron Aioli, Chorizo Jam

Pressed Duck Leg, Smoked Duck Breast, Shiitake Mushrooms, Pearl Onion, Aromatic Broth

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Strozzapreti, Jerusalem Artichoke, Black Truffle, Cime Di Rapa

Skrei Cod, Squid, Pancetta, Puy Lentil Stew, Monk's Beard

Ox Cheek, Braised Red Cabbage, Pomme Puree, Red Wine Jus

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Sautéed Seasonal Greens    £3    Rosemary & Garlic New Potatoes    £3

Honey Glazed Heritage Carrots    £3

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Orange Cheesecake, Pistacchio, Sanguinello & Gin Sorbet

Dark Chocolate Marquise, Pear, Pecan Brittle, Clotted Cream Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes [+£3]

*A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.*



## Selection of Artisan Cheeses [+£3]

*Served with Traditional Garnishes*

### Wookey Hole Cave Cheddar

*Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.*

*A mix of earthy, creamy & farmy aroma with sweet and salty notes.*

*Pasteurised, Vegetarian*

### Blue Monday No. 7 by Alex James

*Made for former Blur bass player Alex James, who named it after his favorite New Order Song.*

*Superbly complex cheese, rich, buttery with a lovely spicy hint.*

*Pasteurised.*

### Rosary Goat Ash

*Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.*

*Pasteurised, Vegetarian*

### Cotswold Organic Brie

*Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.*

*Pasteurised, Vegetarian*

## Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

## Chimney Fire Coffee - £2 / £2.5

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