



Dinner

2 Courses £28/ 3 Courses £33

Amuse Bouche

House Bread & Butters

Cauliflower & Curry Oil Soup

Crispy Gurnard, Sautéed Japanese Greens, Yuzu Khosho Emulsion, Kelp Sauce

Beef Ragu Cannelloni, Broccoli, Horseradish Foam, Black Garlic, Nasturtium

Seabass Ceviche, Watermelon & Lime Consommé, Plantain, Aji Limo Chilli

Wye Valley Asparagus, Smoked Burrata, Morels, Pickled Walnut Puree

Confit Pork Belly, Presa Iberico 5J, Chorizo Gnocchi, Pickled Apple Puree

Loch Duart Salmon, Wild Garlic Pesto, Pearl Barley, Lobster Bisque

Glazed Duck Breast, Confit Gizzard, Cashew Nuts, Chicory

Lamb Rump, Marinated Cutlet, Merquez Sausage, Chickpea, Harissa

Strozzapreti, Jerusalem Artichoke, Black Truffle, King Oyster Mushrooms

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

Honey Glazed Heritage Carrots £3

Coconut Delice, Passionfruit Ganache, Pineapple, Aged Rum, Tonka Bean

Strawberry & Pistachio Mousse, Frozen Yoghurt, Gin & Gariguetto Strawberry Chutney

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

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Petit Fours



Selection of Artisan Cheeses [+£5]

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.

Pasteurized, 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.

Pasteurized.

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.

Pasteurized, 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.

Pasteurized, 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