



Lunch

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

House Bread & Butters

Heirloom Tomatoes, Yellow Gazpacho, Burrata, Charred Peach, Lemon Verbena

Yellow Fin Tuna Niçoise, Bergamot Dressing

Veal Carpaccio, Crispy Cheek, Wasabi, Black Garlic, Smoked Crème Fraiche

Guinea Fowl Breast, Polenta Cake, Cavolo Nero, Corn

Cornish Cod, Confit Potatoes, Leeks, Seaweed Butter

Mushroom Tortellini, Pecorino, Nasturtium Oil, Pine Nuts

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Detox Salad £4

Quinoa, Chia Seeds, Pomegranate, Avocado, Toasted Almonds

Strawberry & Pistachio Mousse, Citrus Meringue, Frozen Yoghurt

Dark Chocolate Pavé, Raspberry Brownies, Hazelnut, Raspberry sorbet

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.



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

Fire Coffee - £2 / £2.5

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