



Lunch

1 Course £15 / 2 Courses £20 / 3 Courses £25

House Bread & Butters

The Good Life Gin and Tonic (Grapefruit, Pink Pepper, Mint) - £10

Sweet Potato Soup, Miso, Coriander Pesto

Cielo Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) 175ml

Sea Bass Ceviche, Avocado, Rhubarb Dashi

White Rioja (Ripe Tropical Fruit Aromas, Citric Floral Notes) 175ml

Horton House Veal Carpaccio, Crispy Cheek, Parmesan Emulsion, Smoked Tomato Jam

Brouilly 2018 (Aromas of Black & Red Fruits, Floral, Fruity Finish) 175ml

Lamb Rump, Truffle Pomme Puree, Purple Kale, Grey Chanterelles

Pinot Noir "Good Hope"(Light, Red Berries and Cherry) 175ml

Loch Duart Salmon, Dover Crab, Monk's Beard, Thai Curry

Albarino Laureatus (High Acidity, Aromas of Peach, Citrus and Mineral Characters) 175ml

Delica Pumpkin Risotto, Rosary Goats Ash, Hazelnut, Sage

Chardonnay (Buttery Aromas, with notes of Vanilla, Smoke and hints of Spices) 175ml

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

Honey Glazed Carrots £3.5

Cheesecake, Blood Orange, Pistachio

Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) 75ml

Dark Chocolate Ganache, Ataulfo Mango, Oregano

Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) 75ml

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, Traditional Garnishes [+£3]

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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