

# DINNER

*Monday to Saturday 6 - 8pm*

## STARTERS

Roasted butternut squash & carrot soup, truffle oil, homemade bread & butter (V) – 6.50

Pressed ham hock & goose liver terrine, red onion marmalade, sourdough bread – 8.50

Chew Valley smoked salmon & dill cream cheese roulade, micro herb salad (GF) – 8.50

Blue cheese mousse, walnut brittle, red wine poached pear, truffle honey,  
mulled wine gel (V/GF) – 8.00

Baked Artisan bread board & marinated olives (V) – 4.50

## MAINS

Breast of Barbury duck, gratin potatoes, roasted baby carrots, roasted almonds,  
dark cherry jus – 17.95

Slow roasted feather blade of beef, horseradish mousseline, buttered kale, thyme jus – 16.50

Baked loin of cod, chive mashed potatoes, baby fennel, citrus butter sauce (GF) – 17.00

Pan fried fillet of gurnard, bouillabaisse, saffron aioli crouton – 16.50

Jerusalem artichoke risotto, roasted & crisped artichokes, thyme oil (V/GF) – 14.95

8oz sirloin steak, triple cooked chips, truffle watercress salad (GF) – 22.00

## SIDES

Mixed leaf salad / Sweet potato fries / French fries / Triple cooked chips /

Honey roasted parsnips / Bashed & buttered carrot & swede /

Peppercorn / Blue Cheese (V) / Bordelaise

Side dishes (V/GF) and sauces (GF) additionally priced – 3.50 per serving

(V) Vegetarian | (N) Nut | (GF) Gluten Free.

Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.