



Set Menu

STARTERS & LIGHT BITES

Chef's Soup of the Day (va)

Ciabatta bread & butter

Chicken Liver Parfait

Apple chutney, sourdough croutes

Gambas Pil Pil Style Prawns

Chorizo, garlic, fresh herbs & peppers

Creamy Garlic Mushrooms (v) (va)

Green herb focaccia

MAIN COURSES

Spatchcock Poussin with Garlic & Basil

Warm potato salad, charred asparagus

Aged Suffolk Wagyu Beef Burger

Crispy pancetta, in-house relish, Tunworth Camembert or Wookey Hole Cheddar.

Served in a brioche bun with julienne fries and dressed salad

Seared Fillet of Stonebass

Potato gnocchi, foraged green vegetables, pesto

Thai Red Curry with Roasted Vegetables (vv)

Steamed rice & poppadum

8oz Rump Cap Steak

Served with triple cooked chips, roasted heritage tomato, grilled field mushroom & stout battered onion rings. (Steak - £3 Supplement, Sauce - £2 choice of Diane, Peppercorn or Garlic Butter)

SIDES

Triple Cooked Chips or Julienne Fries (vv)	£3.50
Fresh Dressed Salad (vv)	£3.50
Artisan Breads with House Cultured Butter (vv)	£2.95
Olives (vv)	£2.75
Broccoli & Peas (vv)	£3.50

DESSERTS

Homemade Crumble of the Day (v)
Vanilla ice-cream

Rich Chocolate Brownie (v)
Vanilla ice-cream

Summer Berry Trifle Pudding (v)

Sorbets & Ice Creams of the Day (v)
3 scoops