

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
16.50



Three courses
21.00

Seasonal soup

*Tomato and basil soup,
red pepper and
Kalamata olives*

Honey-baked ham

*Ham, caper, crème fraîche
and wholegrain mustard
rillettes, Piccalilli mayo,
cornichons and toast*

Smoked mackerel

*Smoked mackerel
rillettes with pepper
and granary toast*

MAINS

Roasted butternut

*Buckwheat, chickpea, pumpkin seeds
and pomegranate with crumbled feta,
harissa sauce and coriander dressing*

Chicken Caesar salad

*Grilled chicken, baby spinach, avocado,
cos lettuce, sourdough croutons and
Parmesan dressing*

Cod goujons

Tartare sauce and thick cut chips

Steak, garlic butter and thick cut chips

*Chargrilled minute steak, garlic butter,
thick cut chips and watercress
£3.50 supplement*

SIDES

Peas, sugar snaps and baby shoots	3.25	Creamed spinach, toasted pine nuts and grated Parmesan	3.95
Thick cut chips	3.50	Tenderstem broccoli, lemon oil and sea salt	3.75
Truffle and Parmesan chips	4.50	San Marzanino tomato and basil salad with Pedro Ximenez dressing	3.95
Olive oil mashed potato	3.50	Herbed green salad	3.25
Green beans and roasted almonds	3.75		

DESSERTS

Wookey Hole cheese

*A cave-aged, mature Cheddar
from Dorset, served with rye
crackers, apple and celery*

Vanilla ice cream

*Served with warm salted
caramel sauce*

Rich chocolate mousse

*Dark chocolate mousse with
raspberries and a salted crunchy
peanut caramel topping*

*A discretionary optional service charge of 12.5% will be added to your bill.
Please notify your waiter of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes.*