



Cocktails

Passion Fruit Spritz
Aperitivo Select,
FAIR passion fruit, prosecco, soda

Seasonal G&T
Bombay Bramble Gin,
Elderflower Tonic

Boulangerie de Paris sourdough & Estate Dairy cultured butter 2pp

Starters

Seabream ceviche, prawn mayonnaise, Kaffir lime, tapioca cracker
-
Confit white beetroot, verjus vinegar, sheeps curd



Mains

Cornish hake, roasted parsnip, caper and raisin puree, satay sauce
-
BBQ celeriac, gribiche garnish, parmesan, gherkin hollandaise
-
Roasted lamb belly, hispi cabbage, wild garlic, gremolata sauce
-
45 day aged 8 oz sirloin ,
triple-cooked chips, large leaf salad, peppercorn sauce
(+15 supplement)



Desserts

Eccles cake, Colston Basset stilton
-
Pain perdu, blood orange, rhubarb, Tonka vanilla ice cream
-
Selection of British & European cheeses,
served with quince jelly

(+8 supplement / +11.5 extra course)
(Please ask a member of staff for our current selection)



2 courses 29.50
3 courses 35
(does not include drinks)
3 courses with cocktail 43
add Sommelier selected carafe 20

(valid Tuesday - Saturday lunch & Tuesday – Friday 5.00pm – 6.30pm)
Discretionary service charge of 12.5% will be added to your bill

Please ask a member of management for further information
on ingredients in our food which contain allergens