



GF DINNER MENU

STARTERS

SOUP £6.5- ROASTED BUTTERNUT SQUASH, GOATS CURD CRÈME FRAICHE
SCALLOPS £12- CRAB CONSOMME, SPRING ONION, LEMONGRASS EMULSION, CRISPY BACON
CONFIT CHICKEN TERRINE £8- TOMATO & THYME CONCASSE, WATERCRESS,
SMOKED GARLIC BUTTER, TOAST
CRISPY PORK BELLY £8.5- SESAME & CHIVE CREAM, APRICOT & CIDER CHUTNEY,
BROAD BEAN FRITTER

MAINS

PORK TENDERLOIN £21- STREAKY BACON, PEACH MOUSSE, RAINBOW CHARD,
CIDER BRAISED FONDANT POTATO, THYME CREAM
STEAMED PLAICE £19- WILTSHIRE CURED HAM, HOUSE PICKLED MUSSELS, PAK CHOI,
NEW POTATO, LEMONGRASS CREAM
LAMB RUMP £22- TRUFFLE & MINT RISOTTO, CHORIZO, HISPI CABBAGE,
BLACKCURRANT & PORT REDUCTION
FILLET STEAK £26- LEEK DAUPHINOISE, TEMPURA ONION, BABY COURGETTE,
BLUE CHEESE BUTTER, WILD MUSHROOM SAUCE

DESSERTS

WHITE CHOCOLATE & CHERRY FONDANT £8.5- COINTREAU GLAZE, CLOTTED CREAM
CHOCOLATE & ORANGE BROWNIE £7.5- RASPBERRY COMPOTE, CUSTARD ICE CREAM
WEST COUNTRY CHEESE PLATTER £10- WITH ACCOMPANIMENTS
HOUSE MADE ICE CREAM £6.5
HOUSE MADE SORBET £6.5

VEGETARIAN & VEGAN MENU

STARTERS

SOUP £6.5- ROASTED BUTTERNUT SQUASH, GOATS CURD CRÈME FRAICHE
SUN BLUSHED TOMATO & MOZZARELLA TERRINE £7- PEPPERCORN LOAF, PESTO,
TOMATO & THYME CONCASSE
TERIYAKI WILD MUSHROOMS £7.5- SOURDOUGH EN CROUTE, WASABI BUTTER, CASHEW NUTS,
PICKLED GINGER

MAINS

COURGETTE CROQUETTE £17- CURRIED PEA & LIME COUS COUS, PAK CHOI, FENNEL CRUMB,
CIDER & APRICOT CHUTNEY
TRUFFLE & MINT RISOTTO £17- BROAD BEAN FRITTER, WATERCRESS,
TOMATO & CUCUMBER SALAD, CHIVE CREAM

DESSERTS

PIMMS POACHED PEAR £7.5- SUMMER BERRY COMPOTE, CUCUMBER SORBET
ANGEL CRUMBLE £8- CARAMELISED PEACHES, ROASTED HAZELNUT, COCONUT CREAM CUSTARD

*Please let us know prior to ordering of any allergens.
For tables of 8+ a discretionary 10% service charge will be added*