



PRIX FIXE LUNCH MENU

11.5 FOR TWO COURSES 15. THREE COURSES

AVAILABLE MONDAY TO FRIDAY

STARTERS:

BUTTERNUT SQUASH SOUP, HOMEMADE FOCACCIA BREAD
SLOW BRAISED LAMB SHOULDER RILLETTE, PICKLED BABY CARROTS, APPLE GEL
PAN ROASTED POLENTA, BEETROOT, GOATS CHEESE CURD

MAIN COURSES:

CUMBERLAND SAUSAGES, MASH, ONION GRAVY
WILD MUSHROOM RISOTTO, PARMESAN CRISP
HONEY BAKED HAM, FRIED EGG, TRIPLE COOKED CHIPS

PUDDINGS:

STICKY TOFFEE PUDDING, CARAMEL SAUCE, VANILLA ICE
POACHED RHUBARB, POMEGRANATE SORBET, MERINGUE
WOOKEY HOLE CHEDDAR, SPICED APPLE CHUTNEY, FOCACCIA

EXAMPLE MENU ONLY. MENU CHANGES ON A REGULAR BASIS

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE A VARIETY OF ALLERGENS ARE PRESENT.
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING