



Farewell Menu - The Greatest Hits

Tuesday 28th September - Saturday 2nd October

Starters

Bread, olives & oil £5.00 (ve)

Roast sweet potato, garlic & rosemary dip, tempura spring onions, radish £6.50 (ve/gf)

Venison tartare, horseradish, toast £8.50

Sumac salt and pepper squid, smoky Marie Rose £7.00 (gf)

Ox cheek croquettes, saffron aioli £8.50

Roast squash, goats cheese, pickled ginger, hazelnuts, crostini (v/veo) £7.50

Charred mackerel fillet, cucumber mayo, mussel veloute, soda bread £8.00

Mains

Mussels in celery, cider and blue cheese, fries, dipping bread £15.50

Coconut and lentil dahl, minted yoghurt, onion bhaji, basmati (ve/gf) £14.50

Slow braised chipotle lamb, cheesy grits, green salsa (gf) £17.00

Fried oyster mushrooms, seaweed batter, tarragon tartare sauce, peas, chips, lemon £14.00 (ve/gf)

Beef and bone marrow burger, cheese, mustard mayo, fries, slaw £15.00

Cornish sole, caper and raisin puree, almond and dill butter, crushed potatoes (gf) £18.00

Dessert

Lemon posset, amaretti £6.50 (v)

Dark chocolate & hazelnut torte £6.50 (ve/gf)

Somerset cheese & biscuits £8.50

Ice cream and sorbet £2 per scoop - ask for today's flavours

Sides

Mac & cheese £4.00 (v)

Radish slaw £3.00 (ve/gf)

Fries £3.50 (ve/gf)

Seasonal vegetables £3.50 (veo/gf)

(gf) = made without gluten (v) = vegetarian (ve) = vegan (veo) = vegan option available