

APÉRITIF

Garrison Spritz 9.5

Nyetimber Classic Cuvee 12.9

Lemonaid, Passion Fruit or Blood Orange 3.1

FOR THE TABLE

Toasted sourdough and seaweed butter (600 kcal) 6

Nocellara de belice olives (163 kcal) 5

Baron bigod and truffle honey croquettes, Leek emulsion (1077 kcal) 12 (trio)

LUNCH MENU

Heritage Squash Risotto, whipped feta, pumpkin seeds, crispy sage (808 kcal) 16

Yorkshire Chicken Kiev, truffle & herb butter filling, mash potato, crispy chicken skin (1307kcal) 19

Open steak sandwich, pickled onions, chimmichurri, watercress (1037 kcal) 18

Crayfish & Devon crab roll, radish and green herb creme fraiche (380 kcal) 18

Jumbo fish finger, sub gouchjang mayo, pickled chillis, kohlrabi, xo sauce (642 kcal) 16

St Austell mussels, white wine cream sauce, leek, fries (1632 kcal) 18

ON THE SIDE

House Chips, truffle mayo, pitchfork Somerset cheddar (841 kcal) 6.5

Charred baby gem, blue cheese dressing, grapes, celery, croutons (362 kcal) 6.5

Roasted heritage carrots, walnut, pistachio dukkah, tahini yoghurt (469 kcal) 7.5

Confit pink fir potatoes, romesco (343 kcal) 7