



**2 courses £30 / 3 courses £35**

**Monday to Sunday 12noon to 5pm up to 8 guests**

### **Starters**

#### **ISLE OF WHITE TOMATO GAZPACHO**

Heritage tomatoes, black olives, cucumber & Focaccia (G,SD-VEGAN)

#### **SEVEN & WYE SMOKED SALMON**

Jersey Royal potato salad, tartar sauce, horseradish & caviar (F,SD,E,MU)

#### **YORKSHIRE HAM HOCK TERRINE**

English mustard, pickled shallots, crispy onion & mini bread loaf (G,E,MU,SD)

### **Mains**

#### **GLOUCESTER OLD SPOT PORK RIBEYE**

Fennel & kohlrabi slaw & pineapple ketchup (E,MU,SD)

#### **ROASTED CORNISH COLEY**

Crushed Jersey potatoes, peas, tartar sauce & caviar (F,E,SD,MU)

#### **BBQ BROCCOLI STEAK**

Smoked aubergine, sauce Vierge & smoked paprika (SD-VEGAN)

### **Desserts**

#### **CHOCOLATE & MORELLO CHERRY GATEAU**

Chocolate soil & cherry sorbet (S-VEGAN)

#### **SOMERSET BRIE**

House chutney, homemade Digestive biscuit & dried apricot (M,G,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

**In case of Allergy, please ask a waiter for more information.**

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT