



Cocktails

Cocktail of the day

Seasonal G&T

Sommelier selected carafe of white or red (500ml)



Starters

Slow cooked 63°C Heritage breed copper maron egg,
roast cob chicken, coco bean, roast onion milk

Cured Cornish mackerel, smoked avocado, Somerset Estate yoghurt,
lemon, toast, cucumber powder



Mains

Roasted Cornish brill, swiss chard, pomme puree,
pickled kohlrabi, crab & corn bisque

Beetroot marinated Middlewhite pork collar, josper grilled onions,
Bramley apple, raw beetroot

Homemade casarecce pasta, celeriac, Beauvale cream, celery,
salted candy walnuts

Josper grilled Aynhoe park fallow deer haunch,
cooked over charcoal, served with large leaf salad,
triple cooked chips, béarnaise or peppercorn sauce
(+8 supplement)



3 courses 35

3 courses 42 (with cocktail)

3 courses 45 (with wine carafe for two to share)

October Eat Out to Help Out

3 courses 25

(valid throughout October, Tuesday - Saturday lunch & Tuesday - Friday 5 - 5.30pm)

(does not include drinks)

Discretionary service charge of 12.5%

Please ask a member of management for further information
on ingredients in our food which contain allergens

British and European cheeses



Cheese selection,
served with spiced pear and golden raisin chutney
(+5 supplement / +10 extra course)

(Please ask a member of staff for our current selection)

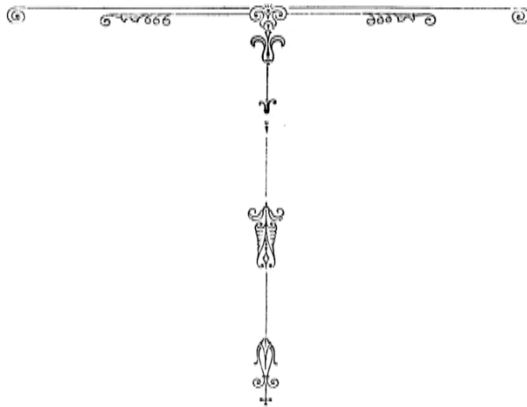
Desserts



Treacle tart, saffron custard, vanilla ice cream

Somerset Estate Jersey cream & spiced honey parfait,
apple & shiso sorbet

Selection of ice-creams & sorbets



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