

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner

Please be aware, last orders for the kitchen at lunchtime are 2.00pm and we close at 3.30pm.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary: Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread £1.95

Spinach & watercress soup, crème fraiche & chives

Baby gem, pickled celery & Colston Basset Stilton salad, walnut dressing

Deep fried whitebait tartare sauce & lemon

Warm salad of confit guinea fowl, pickled beetroot, watercress & grain mustard dressing

Fillet of Cornish cod, sautéed pak choi, marinated potatoes, pickled ginger & coriander

Confit Merrifield Farm duck leg, sautéed green beans, baked heritage potatoes, roasted garlic & red wine sauce

Overnight cooked Cornish lamb shoulder, grilled courgette & aubergine, crisp potatoes, wood roast red pepper dressing

Toasted quinoa, grilled romanescos cauliflower, Yellison goats cheese, lemon & thyme dressing

Chilled rice pudding & homemade raspberry jam

Dark chocolate pot with clotted cream

Selection of homemade ice cream; vanilla, chocolate, prune & Armagnac

Colston Bassett Stilton – *made by Billy Kevan in Colston Bassett*

Nottinghamshire. Fruity blue veins and creamy paste made to a specific recipe for Neal's Yard

£16 for 1 course

£21 for 2 courses

£26 for 3 courses

Dishes are subject to change