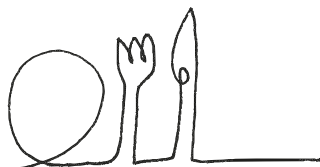


Dinner



STARTERS

Spiced winter vegetables & lentil soup	£ 7.0
Smoked cods roe & pork crackers	£ 7.0
Kale, pear, Graceburn cheese, pumpkin seeds	£ 7.0
Coppa, mixed leaf, pecorino	£ 9.0
Prawns & Sichuan pepper butter	£ 9.0
Dorset Rock Oysters, shallot vinaigrette, lemon, Tabasco	£ 3.0

(per Oyster)

MAINS

Beef burger – Oglesfield, relish, dill pickles, mayonnaise (add bacon 1.5)	£ 9.0
Wild mushroom, spinach & ricotta ravioli, sage, pecorino, bitter leaves	£10.0
Aubergine rarebit, watercress & hazelnut, crispy shallots	£10.0
Lemon sole, monksbeard, capers, brown butter	£19.0
Duck breast, turnip tops, pickled walnuts	£18.5
Lamb chops, Jerusalem artichokes, spring onions, chilli, oregano	£16.0
Pork shin, saffron risotto	£17.5
9oz Hereford Cross sirloin, watercress	£18.0
Poussin, Jerusalem artichokes, spinach (For 2)	£26.0

SIDES

Chips	£ 5.0
January king cabbage, shrimp butter	£ 5.0
Baby gem salad	£ 5.0

DESSERTS

Rhubarb & rosewater fool, ginger crumb	£ 6.5
Salted caramel & chocolate chip cookie, vanilla ice cream	£ 6.5
Blood orange frangipane tart, crème fraiche	£ 6.5

CHEESEBOARD

Wookey Hole, Reblochon de Savoie, Fourme d'Ambert, oatcakes, chutney, grapes	£12.0
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