

Summer Cocktails

£9.95

Hugo

Chase Gin – elderflower liqueur - mint - lime
prosecco - soda

Vodka Basil Smash

Chase Vodka- fresh lemon juice -basil leaves –
sugar syrup

Lemon & Thyme Old Fashioned

Chase Gin – limoncello – vermouth – thyme -
lemon

Mango Moscow Mule

Vodka- Mango juice -fresh lime juice –
mint - cucumber

Raspberry & Rose Mojito

Havana Club rum - raspberries - fresh lime
juice – mint -raspberry & rose soda

Strawberry & Elderflower Daiquiri

Bacardi rum, strawberry purée,
elderflower liqueur, lime juice

Mocktails

£5.95

Citrus Fizz

Seedlip Grove - marmalade cordial –
sparkling water

Green English Garden

Fresh apple juice - elderflower cordial -
cucumber

Raspberry Zing

Raspberry purée - fresh lime juice -
mint – soda – sugar syrup

Most classic cocktails can be made upon request

Wine Recommendations

		175ml	250ml	Bottle
Red	Fleurie- Dominique Morel- Beaujolais	8.00	11.50	33.50
White	Chardonnay – L’Etoile de Begude, Limoux	7.70	11.00	32.50
			Flute	Bottle
Sparkling	Gusbourne Brut Reserve 2015		9.00	49.50
	Organic Prosecco		6.00	

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Aperitifs & Nibbles

Pimms Sundowner – fresh raspberries – prosecco – soda	£8.95
Harry’s Bellini – white peach purée - Angostura bitters – Prosecco	£8.50
NLL- New London Light – Alcohol free spirit – Fevertree tonic – orange & sage	£7.95
Artisan bread – Netherend Farm butter – flavoured butter	£4.90
Bowl of Provençal olives	£4.50

Starters

Today’s freshly made soup - * [ve]	£6.00
Chalk steam trout tartare – trout roe – dashi jelly – ponzu dressing	£9.00
Confit chicken terrine – lettuce gazpacho – pancetta – tomato & black pepper	£9.50
Hand dived scallops – garden peas & broad beans- bacon – feta & mint [gf]	£12.90
Three cheese soufflé - spinach & ricotta cream [v]	£8.90
Heirloom tomato salad – filo goats cheese – olive tapenade – sweet drop peppers **	£8.50

Mains

Gigha halibut pavé – clam risotto – tomato butter sauce [gf]	£23.50
Woodland pork – belly & loin – spiced date purée -Hispi cabbage – oyster mushrooms *	£19.90
Roast cauliflower – hummus – chick peas – raisin vinaigrette – almonds [ve]	£15.00
Rump of lamb – herb crumb – tarragon gnocchi – marinated baby tomatoes – spinach	£23.90
28 day aged Hereford beef fillet - roast tomato - stuffed field mushroom - house chips *	£32.50
Honey glazed cod loin -shellfish sauce – fennel – confit potato – Avruga caviar	£22.90
Beef burger- Godminster Cheddar- brioche bun -tomato jam - house chips	£16.50
Roast Heritage carrots – carrot & harissa purée – puffed wild rice – raw fennel [ve]	£15.00

Sides & sauces

House chips	£3.90
Garden salad - fresh herbs & lemon dressing	£3.50
New potatoes – Parsley butter	£3.50
Padron peppers- virgin olive oil – sea salt flakes	£5.00
Runner beans & cabbage – toasted hazelnuts	£3.90
Peppercorn sauce	£2.50
Bearnaise sauce	£2.50
Blue cheese sauce	£2.50

Please make us aware of any food allergy or special dietary requirement

*Gluten free [gf] Where not indicated some dishes can be adapted to be made gf**

*Vegan [ve] Where not indicated some dishes can be adapted to be made vegan**

A discretionary 10% service charge is added onto all bills due to Covid 19 cash handling restrictions

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