

| NIBBLES |

3.5 each

Nocellara
olives

Freshly baked bread &
whipped butter

Vegetable
crisps

Mixed
nuts

| STARTERS |

Onion & cider soup (v) 8.5

Welsh rarebit

Braised leeks (v) 8

sauce romesco & almond crumb

Scorched mackerel 9

pickled gooseberries, dill & fennel

Beef carpaccio 9.5

truffle emulsion, pickled mushrooms & candied walnuts

Farmhouse terrine 9.5

apple chutney & soda bread

Smoked haddock fish cake 8.5

spinach, poached Burford Brown egg & warm tartare sauce

| SALADS |

Classic Caesar 9/13.5

Romaine lettuce, pancetta, croutons, boiled egg,
anchovies, Caesar dressing & Parmesan shavings
add chicken or prawns 3.5/5.5

Heritage beetroot (v) 10.5

Ragstone goat's cheese & Navel oranges

Seared tuna Niçoise 17.5

new potatoes, cherry tomatoes, green beans,
olives & balsamic onion

| MAINS |

Sea trout 21

mussels, mash & sea vegetables

Monkfish 24.5

braised salsify & red wine jus

Haddock fish and chips 18

tartare sauce & curried peas

Confit duck leg cassoulet 19

braised carrot & smoked bacon

Roasted Parmesan gnocchi (v) 17.5

ceps & Jerusalem artichokes

Confit pork belly 21

heritage carrots, braised lettuce & smoked mash

Globe artichoke (v) 18.5

scorched radicchio, aubergine caviar & autumnal minestrone

Handmade 8oz beef burger 18.5

ale crisp onions, Monterey Jack cheese, treacle cured bacon
& Danish coleslaw

36 day dry aged 8oz rump steak 25.5

roasted field mushroom & peppercorn sauce

| SIDES |

4.2 each

Cauliflower & Wookey Hole cheddar cheese
Creamed corn, scorched peppers & verbena
Buttered greens, courgette & crisp kale
French fries

Roasted ratte potatoes & `nduja
Truffle & Parmesan fries (2.5 supplement)
Green salad & salsa verde

| WINES & CHAMPAGNE |

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Terre di S. Alberto Prosecco Brut, NV classic, fresh pear character, soft on the palate	8.75	42.0
Louis Pommery England Brut, Hampshire, NV pale, tangy aromas of red fruits, citrus, spice	12.0	70.0
Pommery Brut Royal, NV	13.5	65.0
Pommery Brut Royal Magnum, NV elegant, citrus, red fruits, white flower notes		118.0
Pommery Brut Rosé, NV delicate, fine bubbles, subtle character	15.5	71.0

WHITE WINE

	175ml	250ml	Bottle
Arpeggio Catarratto Sicily, Italy, 2017	6.75	10.9	24.0
Via Nova Pinot Grigio Veneto, Italy, 2017	8.0	11.9	27.5
Free-Run Steen Chenin Blanc, MAN Family Wines Western Cape, SA, 2017			29.5
Quinta da Lixa Vinho Verde Portugal, 2017			30.0
De Gras Viognier Reserva Colchagua Valley, Chile, 2017	9.0	13.0	32.0
Picpoul de Pinet, Domaine Roquemolière Languedoc, France, 2017	9.25	13.9	33.5
Yealands Sauvignon Blanc Marlborough, NZ, 2017	11.0	16.0	39.0
Saumur Blanc La Cabriole Cave de Saumur, Loire, France, 2017			42.5
Chateau St Michelle, Chardonnay Washington State, USA, 2016	11.5	17.0	45.0
Chablis, Domaine de Vauroux Burgundy, France, 2017			55.0

BEER & CIDER

Asahi	330ml	4.5
Beck's	270ml	4.5
Beck's Blue	270ml	3.0
Corona	330ml	4.5
Peroni	330ml	4.5
Spitfire	330ml	4.5
Luscombe Devon cider	320ml	4.5

ROSÉ WINE

	175ml	250ml	Bottle
Jolaseta Rosado Navarra, Spain, 2017	8.5	10.9	24.0
Château La Gordonne Rosé Vérité du Terroir, Provence, France, 2016	11.5	16.0	43.0

RED WINE

	175ml	250ml	Bottle
The Journey Maker Shiraz/Cinsault Riebeek Cellars Swartland, SA, 2017	6.75	10.9	24.0
Primera Luz Merlot Central Valley, Chile, 2016	8.0	11.9	27.5
Cave de Saint Desirat Syrah, IGP de l'Ardeche Rhône, France, 2014			29.5
Montepulciano d'Abruzzo Podere, Umani Ronchi Marche, Italy, 2016			30.0
Château La Croix de Queynac Bordeaux, France, 2016	8.5	13.0	31.0
Côtes du Ventoux Les Boudalles Domaine Brusset, Rhône, France, 2016			33.0
Chianti Natio, Cecchi Tuscany, Italy, 2016			38.5
Beaujolais-Villages, Les Vins Louis Tête Burgundy, France, 2016	10.25	13.9	36.0
Rioja Crianza, Ramon Bilbao, Rioja Spain, 2015	10.50	16.0	39.5
Humberto Canale Estate Malbec Patagonia, Argentina, 2017	11.0	17.0	41.5

SOFT DRINKS

Fresh juices	4.0
Coca Cola	3.0
Diet Coke	2.5
Small still / sparkling mineral water	2.5
Large still / sparkling mineral water	3.5

COFFEE & TEA

Espresso	2.5
Macchiato	2.6
Americano	2.5
Hot chocolate	2.7
Latte / Cappuccino / Mocha	2.7
Extra shot or syrup	1.0
Selection of Canton teas	3.0

WE PROUDLY PARTNER WITH



A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT. All wines can be served in 125ml measures on request. Please note we serve 50ml measures as standard. If you would prefer a 25ml serving please ask your server.

— GALLERY MESS BY —

rhubarb