



Served 12 – 2.30pm & 6.30 – 9pm  
Friday & Saturday 6.30 – 9.30pm

### Starters

- Beef bresaola, crispy mozzarella, salsa verde £9
- Salmon gravlax, cucumber pickle, crispy capers, crème fraîche £8
- Oven baked scallop, old Winchester cheese, garlic butter £12
- Jerusalem artichoke soup, spiced crisps, herb oil £6.50 (v)
- Burrata, heritage tomato, basil £7 (v)
- Twice baked cheese soufflé, cheese crust £8.50 (v)

### Mains

- Rib-eye (250g), triple-cooked chips, roasted onion, peppercorn sauce £29.50
- Creedy Carver duck, roast sweet potato, sweetcorn, red wine jus £20.50
- Roast sea bass, spiced squid, toasted fregola, olives, tomato and pesto £19.50
- Grilled aubergine, caponata, olives, tomato, spiced hazelnut crumb £15.50 (ve)
- Pan roast cod, samphire, creamed potato, nut brown butter, pickled cucumber £18.50
- Lamb rump, fondant potato, hispi cabbage, beer onions, bacon £19
- Pumpkin gnocchi, roasted veg, goat's cheese sauce £17 (v)
- Parma ham wrapped chicken, feta, sun-blush tomato, basil potato, tenderstem broccoli £17

### Sides

- Triple-cooked chips, rosemary salt £4.50
- Creamed potato £4.50
- Rainbow carrots, fennel seeds, honey £4.50
- Seasonal mixed greens, garlic butter £4
- Heritage tomato, watercress, green bean and avocado salad £4

### Desserts

- Sticky toffee pudding, caramel sauce, homemade vanilla ice-cream £7.50
- Local artisan cheese, spiced chutney, wheat wafers £9
- Baked apple shortbread, Somerset cider brandy caramel £7.50
- After Eight chocolate fondant, white chocolate ice-cream £9
- Lemon posset, poached rhubarb, crumble topping £7
- Black Forest trifle £8.50

*If you have any allergies or dietary requirements, please let a member of the team know before ordering  
Please note a 10% discretionary service charge will be added to your bill*

