



2 courses £37.50 / 3 courses £42.50

Starters

CURRIED PARNIP & APPLE SOUP (VEGAN, SD,CE)

Coriander oil, coconut, pickled celery & parsnip crisps

SEVEN & WYE SALMON PATE (F,M,SD,G,Se)

Heritage beetroots, horseradish, green oil & seeded cracker

SMOKED HAM TERRINE (Ce,SD,Mu,E)

Mercer brown sauce, beer mustard & pickled slaw

Mains

SLOW BRAISED CRISPY SUFFORK PORK BELLY (CE,M,SD)

Caramelized carrots, Cavolo Nero & blackberry jus

LOCH DUART SALMON FISHCAKE (F,G,E,M,SD)

Artichoke purée, buttered leeks & tartar sauce

KEENS CHEDDAR & CARAMELIZED ONION QUICHE (M,Mu,SD,G,E,N)

Walnut ketchup, garden salad, pickled shallot & crispy onion

Desserts

STICKY TOFFEE PUDDING, POACHED FIGS, CARAMEL – COFFEE ICE CREAM

(M,E,G)

SOMMERSET BRIE, CHUTNEY & SEEDED CRACKERS (G,M,SD,SE)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT