

ACORN SET MENU

2 courses 26.95 | 3 courses 34.95

WINE MATCH

2 Courses 14.00 | 3 Courses 20.00

STARTERS

Pea Soup *with truffled cashew rolled in cepe powder, fresh peas and pickled celery* (VG/GF/N)
Wine Match | Verdicchio Classico, Umani Ronchi, Marche, Italy 12% (2013)

Donkey Carrots Cooked Slowly Then Fire Charred
With pickled carrot, parsley puree, carrot and cashew puree and seeded spelt grain (VG/N)
Wine Match | Bogle, Chenin Blanc, California, USA 13.5% (2012)

Jersey Royal, Mint and Pine Nut Tortellini
with asparagus, garden peas, broad beans and a pernod and saffron consomme (VG/N)
Wine Match | Carrick, Chardonnay, Central Otago, New Zealand 14% (2012)

Chioggia Beetroot Slivers
with aged cashew puree & beetroot vierge (VG/GF/N)
Wine Match | Trimbach, Riesling, Alsace, France 13% (2014)

MAINS

Wye Valley Asparagus
with a rich mushroom parfait, dill, hazelnut and a light pickle, and potato galette (VG/GF/N)
Wine Match | Gewurztraminer, Yealands Estate, Awatere Valley, New Zealand 13% (2016)

Cepe Linguine In A Truffle Cream
with fresh popped peas and broad beans, pea puree and sliced summer truffle
Wine Match | Barbera Amonte, Volpi, Piemonte, Italy 12% (2015)

Leek and Potato
Charred leeks with melusine cheese dauphinoise, leek & garlic sauce & smoked potato brik pastry
Wine Match | Pinot Noir, Bourgogne, France, 13% (2015)

Butternut Squash Terrine
with pine nut risotto, tenderstem broccoli and pickled squash (VG/GF)
Wine Match | Fleurie, La Bonne Dame, Beaujolais, France, 13% (2014)

Garlic Dhal With Onions And Fried Rice Fritters
with lime gel, caramelised onion puree and a lime foam (VG/GF/N)
Wine Match | Bogle, Chenin Blanc, California, USA 13.5% (2012)

DESSERTS

Chocolate and Coffee *light espresso parfait with a bar of chocolate ganache, cold brew & rapadura gel & a pink peppercorn crumb* (VG/GF/N)
Wine Match | Aleatico Di Puglia, Francesco Candido, Italy 14.5% (2006)

White Chocolate Panna Cotta *with poached beetroot, blood orange, cinder toffee & a light beetroot ice cream* (GF/N)
Wine Match | Clos Dady, Sauternes, Bordeaux, France 14% (2011)

Compressed Roast Peach *with almond milk and lavender sorbet & smoked almond and clove crumb* (VG/GF/N)
Wine Match | Ice Wine, Peller, Niagara, Canada 11% (2011)

A Selection of English Cheese *with chutney & digestives*
Wine Match | Port, Quinto Do Crasto, Portugal, 20% (2012)

VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of allergens. Please consult our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements

Each dish is cooked to order so there may be a slight wait during busy periods.

ON ARRIVAL

Olives | 3.95

Treat yourself...

Bristol Gin & Fevertree Tonic
5.50 | 7.00

Glass of Vouvray Brüt
7.00

Beer of the Month

Independent Spirit Recommends

As featured in our drinks menu & updated on our blackboards. Please feel free to ask one of our staff for more details too.

COCKTAILS

Rhubarb Martini | 7.95

Deliciously smooth Stolichanaya vodka or crisp Bristol gin with tangy rhubarb liqueur.

Mango Daiquiri | 7.50

Red leg vanilla and cinnamon spiced rum with tropical and fruity mango.

Bellini | 6.75

Seasonal fruit (ask for today's selection) topped with crisp, dry Vouvray Brut.

SIDE DISHES

Rosemary sautéed potatoes
(VG/GF) | 3.95

Broccoli with wild garlic pesto
(VG/GF) | 3.95

Mixed leaf salad
(VG/GF) | 3.95