

LUNCH SET MENU

2 courses 17.90 | 3 courses 22.95

ON ARRIVAL

Olives | 3.95

Treat yourself...

Bristol Gin & Fevertree Tonic
5.75 | 7.25

Glass of Vouvray Brüt
7.00

STARTERS |

Parsnip and Hazelnut Soup

With roasted parsnip, confit lemon, rocket pesto and lemon oil (VG/GF/N)
(VG/GF option available)

Donkey Carrots Cooked Slowly Then Fire Charred

*With pickled carrot, parsley puree, carrot and cashew puree
and seeded spelt grain (VG/N)*

MAINS |

Slow Cooked Celeriac and Smoked Field Mushroom

on a bed of speckled lentils and spinach in a cider cream (VG/GF/N)

Beetroot Barley Risotto

with hazelnut sorbet, beet leaves and pickled beetroot (VG/N)

DESSERTS |

Chocolate and Coffee

chocolate ganache with an espresso parfait and pink peppercorn crumble
(VG/N/GF)

Saffron Poached Pear

with light almond sorbet, almond crumb and lemon thyme (VG/GF/N)

COCKTAILS

Rhubarb Martini | 7.95

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

Mango Daiquiri | 7.95

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

Bellini | 7.25

*Seasonal fruit (ask for todays
selection) topped with crisp, dry
Vouvray Brut.*

SNACKS & SIDES

Seasonal Olive Mix in Our
Own Marinade

(VG/GF) | 3.95

Sourdough Bread with
House Oil and Dukkah
(VG/N/GF Option available) |
3.95

A Wedge of Sourdough or
Gluten Free Bread

(VG) | 0.95

Polenta Chips and a tangy
tomato salsa (VG/GF) | 3.95

Sautéed Rosemary
Potatoes (VG/GF) | 3.95

Garlic and Parsley Broccoli
(VG/GF/N) | 3.95

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

Due to the size of our kitchen, our dishes may contain traces of dairy, gluten or nuts. Please inform 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, please inform your waitress if you are in a rush.