

LUNCH SET MENU

2 courses 17.90 | 3 courses 22.95

ON ARRIVAL

Olives | 3.95

Treat yourself...

Bristol Gin & Fevertree Tonic
4.95 | 6.50

Glass of Vouvray Brüt
7.00

STARTERS | 5.95 each

Pea Soup
with fresh peas, pickled celery and sourdough
(VG/GF option available)

Chioggia Beetroot Slivers
*with aged cashew purée, beetroot
vierge & local salads*
(VG/GF/N)

MAINS | 11.95 each

Hand Made Fennel Seed Papardelle
with smoked tomato coulis, chickpeas, courgette, fennel, herbs and black olive (VG)

Pine Nut Risotto
with garden leaf pesto, rainbow chard, pickled chard, lemon and nasturtium (VG/N/GF)

DESSERTS | 5.95 each

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

Compressed Wye Valley Strawberries
with elderflower granite, biscotti crumb and basil (VG/GF/N)

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.

COCKTAILS

Rhubarb Martini | 7.50

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 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

Beetroot Tossed in Thyme Oil and Dukkah
(VG/GF/N) | 4.50

Seasonal Greens
(VG/GF) | 3.95

Broccoli with Wild Garlic Pesto (VG/GF/N) | 3.95

Hummus
(VG/N/GF Option) | 3.45

Aged Cashew Puree
(VG/N/GF Option) | 3.95

Cauliflower Cous Cous
(VG/GF/N) | 3.45