

LUNCH 12 - 3 TUESDAY - SATURDAY



nocellara olives 4 v, gf bread, oil & house butter 5 v, gfo

LIGHT PLATES

TEMPURA MONKFISH SCAMPI

garden pea purée, tartare sauce,
charred lemon 8

BATH CRUMPET

slow braised beef short rib, toasted crumpet,
poached egg, pickled shallots, hollandaise 8

VENISON & BLACK PUDDING SCOTCH EGG

truffled celeriac purée, watercress 8.5

WEST COUNTRY CIDER RAREBIT

sourdough, chilli jam, watercress 7 v

SOUP OF THE DAY

rosemary & garlic focaccia 7 v, vgo, gfo

CROQUE MADAME

shredded ham hock, wholegrain mustard,
bechemel, sourdough, westcome cheddar,
poached egg 9.75 ns

EGGS ROYALE

our oaked-smoked salmon, sourdough,
poached eggs, hollandaise 9.75 gfo

HAM HOCK & PISTACHIO TERRINE

piccalilli, sourdough 7 gfo, ns

CBLT

roast chicken, tarragon, smoked streaky bacon,
little gem, tomato, mayonnaise 9 gfo

MAIN PLATES

TODAY'S MARKET FISH

ask for details gfo

HAKE & SALMON FISHCAKE

samphire, poached egg, dill hollandaise 9.5

BUTTERMILK CHICKEN BURGER & FRIES

kimchi slaw, sriracha mayo 14.5

SPINACH & NUTMEG FALAFEL BURGER & FRIES

chilli jam 14.5 vg add halloumi 2

SIRLOIN BURGER & FRIES

rarebit, pickles, tomato 15

HARISSA CHICKPEA & LENTIL DHAL

bhaji onion, coriander, dukkah 15 vg

SPINACH GNOCCHI

roasted squash purée, hazelnuts, crispy sage 14 v, ns

JAMIE'S FARM PORK BELLY

celeriac rémoulade, puffed crackling,
wholegrain mustard 17 ns, gf

STEAK & EGGS

medium rare bavette, fried eggs, avocado, sourdough,
roasted cherry tomatoes, sriracha 14 gfo

SIDES

FRIES 3.5 v

SWEET POTATO FRIES 4.5 v

SIDE SALAD 5 vg

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available

we can't list every ingredient so if you have an allergy or intolerance please let us know