



# Lunch

**£34 for 2 courses, £42 for 3 courses**

## To whet your appetite....

Sourdough and whipped butter  
Choice of our spring-well bottled still or sparkling water

## Starters

*Fishcakes, curried parsnip, coriander*  
**Mackerel oak smoked pâté**, *radish, green peppercorn*  
**Ham hock**, *piccalilli, red onion, sourdough, mustard*  
**Leek and potato velouté**, *sourdough, parsley oil*

## Mains

**Chicken breast**, *pomme purée, Roscoff onion, king oyster mushroom, bone jus*  
**Catch of the day**, *confit potatoes, braised white cabbage, beurre blanc*  
**Pork roasted loin and belly**, *tenderstem, chive, spring onion*  
**Gnocchi**, *spring vegetables, sage, parmesan*

## Desserts

**Sticky toffee sponge**, *muscovado sauce, clotted cream*  
**Chocolate brownie**, *dark chocolate sauce, whipped vanilla, honey tuille*  
**Lemon tart**, *fresh raspberry sorbet, lemon balm*  
**West Country cheeses**, *selection of 3 with chutney, sourdough crackers*

**Coffee and teas, £4.95 per person**

*Please note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.*

*A discretionary service charge of 10% is applied to your bill.*