



# SET MENU

Two Courses 28.00 | Three Courses 33.00

## STARTERS

Ham Hock Salad, Salsa Verde, Soft-boiled Egg & Croutons

Today's Summer Soup, Ciabatta - See Blackboard **v**

Baked Somerset Camembert, Roast Garlic Crumb, Onion Marmalade & Croûtes **v**

Grilled Courgette & Artichokes, Whipped Crematta, Romesco Sauce,  
Basil & Toasted Almonds 

## MAINS

Jimmy Butler's BBQ-glazed Pork Belly, Summer Slaw & Fries

Sri Lankan Sweet Potato, Spinach & Chickpea Curry,  
Coconut Sambal, Basmati Rice & Chapati 

Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket

Steak Diane - Fillet Steak Medallions & Chips, Mushroom, Shallot & Cream Sauce (+ 6.50)

## PUDDINGS


Summer Pudding, Blueberry Compote & Vanilla Ice Cream 

Lemon Mascarpone Cheesecake, Raspberries & White Chocolate **v**

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream **v**


British Cheese Plate - Quicke's Vintage Cheddar, Driftwood Goats & Baron Bigod,  
Chutney, Apple & Peter's Yard Crackers

## ADD A SIDE

Thick-cut Chips or Skinny Fries 4.95 

Tempura Courgette Fries, Truffle Dip 6.75 **v**

Summer Slaw 4.95 **v**

Onion Rings 4.95 

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 

Mac & Cheese 4.95 | *Add Truffle* 1.00 **v**

Heirloom Tomatoes, Pickled Shallots & Basil 4.95 

Halloumi Fries, Bloody Mary Ketchup 7.50 **v**

**v** Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

**Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.