

Starters

Homemade soup of the day	£6.50
Whipped sheep ricotta <i>Charred purple sprouting broccoli*, curry granola</i> <i>Sauvignon de Touraine, Domaine Renaudie, Loire</i>	£7.75
Cod <i>Cod ceviche, oyster, kohlrabi, dashi</i> <i>Viognier, Domaine Preignes La Vieux, Southern France</i>	£8.50
Scallops <i>Black pudding, apple*</i> <i>Unoaked Chardonnay, Domaine Mon Blanc, Oliver Coste, Cotes de Thongue</i>	£10.50
Pork <i>Middle white pork belly, Mangalitza black pudding,</i> <i>fermented apple* ketchup, turnip*</i> <i>Montepulciano d'Abruzzo Bajo 2016, Azienda Agricole Ilauri, Italy</i>	£9.50
Pigeon <i>Pigeon, bacon jam, malt beetroot*, nasturtium*</i> <i>Shiraz, The Goose, Retief Goosen, Upper Langkloof Valley, Sth Africa</i>	£9.50
Asparagus* <i>Egg yolk, Jersey Royals*, wild garlic and sheep's curd</i> <i>Sauvignon de Touraine, Domaine Renaudie, Loire</i>	£8.50

** See our wine list for sizes and prices*
ALL WINES ARE 125ML, OTHER SIZES ARE AVAILABLE.

**These ingredients are freshly picked from the Walled Garden, or foraged locally
by our enthusiastic Head Gardener Eliza*

*If you have an allergen to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill.*

Mains

Wild mushroom risotto £19.50
Curly kale, Pecorino cheese*
Montepulciano d'Abruzzo Bajo 2016, Azienda Agricole Ilauri, Italy

Herb gnocchi £20.50
Beetroot purée, Helford white cheese, oyster mushrooms, roasted beetroot*t*
Viognier, Domaine Preignes le Vieux, Mediterranean Southern France

Halibut, £22.50
*Hispi cabbage*e, oyster emulsion, buttermilk, courgette* and pea*
Albarino, Esencia Divina, Galicia, Spain

Lemon Sole £22.50
Brown shrimp, seaweed, caviar and whey veloute, lovage mashed potato*
Picpoul de Pinet, Terres Rouges, Domaine Reine Juliette, Languedoc

Rump of lamb £23.50
Samphire, BBQ baby gem, mashed potato, grelots*
Rioja Crianza, Finca Besaya, Spain

Sirloin Steak £23.50
Fries, salad, peppercorn sauce*
Shiraz, The Goose, Retief Goosen, Upper Langkloof Valley, Sth Africa

Duck Breast £22.50
Leg rotollo, burnt onion, beets*, confit carro*t*
Minervois, La Balade, Aurelie Vic, Languedoc

Sides

Skinny fries all £3.50
Peas, green beans and garden greens*
Wilted spring greens* and radish* with toasted hazelnuts
Dressed mixed leaves*

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Desserts

Chocolate textures, Chocolate mousse, ice cream, white chocolate fudge <i>Piquepoul Moelleux 2015 Domaine Beauvignac</i>	£8.00
Passionfruit and white chocolate cremeux, <i>Mango sorbet, brandy snap, three bridges botrytis Semillon vintage</i> <i>Plum Sake Akashi-Tai Shiraume Umeshu</i>	£8.00
Goats 'cheesecake' <i>Poached rhubarb* & rhubarb and roselip ice cream</i> <i>Tosolini Limoncello</i>	£8.00
Apple cake <i>Blackcurrant sorbet, caramel & vanilla</i> <i>Chateau Calabre</i>	£8.00
Selection of ice creams and sorbets	£6.50
West Country cheese <i>with quince paste and crackers</i> <i>Churchills 10yr Tawny</i>	3 cheese £6.50 5 cheese £9.50
Espresso affogatto	£4.95

Afters

Coffee and petit fours	£4.50
Selection of liqueur coffees	£9.00
Dessert Wines (50ml)	
Chateau Calabre <i>This natural sweet wine from their own "Muscat-a'-petit-grain" grapes shows finesse and complexity due to the longer ripening period, it is intense, floral, and well-balance</i>	£4.95
Late Harvest Viognier Vermentino, D'Autome <i>Deep butterscotch and caramel notes from grapes left on the vine to raisin through the autumn</i>	£6.25
Piquepoul de Moelleux 2013, Pinet (100ml) <i>Rare, sweet version of Picpoul- fresh delicate sweetness rather than unctuous</i>	£4.60

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Cheese Menu

Godminster Cheddar

An award winning handmade cheese from an organic dairy farm in Bruton, Somerset. This cheese is matured for up to 12 months it has a rich depth of flavour without the acidity that is sometimes associated with vintage cheddar, giving it a full and rounded flavour with a smooth and creamy texture.

Tunworth

A traditional Camembert style cheese with a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long lasting sweet and nutty flavor. This is a lovingly handmade cheese from pasteurized milk from Hampshire.

Driftwood Goats Cheese

This is a fresh, lactic, log-shaped goat cheese with a distinctive lemon flavour and a silky smooth, thick texture. This vivid ash coated goat log, with a natural rind is produced in Bagborough, Somerset using unpasteurized goat's milk and vegetable rennet

Bath Blue

Made with organic pasteurized cow's milk from the cheese-makers family-run farm, Bath Blue is a classic blue veined cheese made from the milk of organic cows. The cheese is ripened in traditional stone built rooms for 8-10 weeks to give it a creamy blue veined taste and clean aroma. This cheese is not suitable for vegetarians

Baronet

The taste of France from north Wiltshire. This rich buttery cheese is made from pasteurized Jersey Cow's milk at Neston Park near Corsham, in the style of France's famous washed rind cheese. The rind is washed regularly until it develops its distinctive colouring, maturing in 4 weeks. The structure of the cheese depends on the milk and the season. Slightly firmer in the spring and summer when the cows are out grazing the clover and creamier for the rest of the year unfortunately not suitable for vegetarians.

Taylors Ports 50ml

The only Port House to be created in modern times, Jonny Graham (of the Grahams family) is using his family's contacts in some of the finest growing areas of The Douro. He cannot use his own name as his Father sold the name to the Symington family who now make Graham's Ports, Churchill is Jonny's wife's name who is a Granddaughter of Winston

Churchills Reserve Port 20%	£6.05
Churchills 10yr Tawny 19%	£8.20
Churchills Crusted Port 20%	£8.30

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