

LUNCH MENU



Parker House Roll

Miso Butter Onion

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Crown Prince Squash Tartlet

Smoked Ricotta, Pumpkin Seed, Spenwood, Kombu Dashi

North Sea Hake

Seaweed Beurre Blanc, Pickled Cucumber, Samphire

Dunwood Farm Beef Tartare

Smoked Mayonnaise, Cured Egg Yolk, Schezuan Chilli, Beef Toast

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Cornish Monkfish

Coconut Vadouvan, Parsley Root, Radish, Scraps

Crown Roasted Guinea Fowl

Girolles, Alsace Bacon, Roscoff Onion, Crispy Confit Leg, Sauce Perigueax

Baked Potato Gnocchi

Confit Garlic, Parsley, Cep Mushroom

Dunwood Farm Beef Sirloin

Cafe De Paris Butter, Onion Rings, Bordelaise Sauce

**£5 supplement*

***All Served with Buttered Greens & Crispy Potatoes**

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Bath Soft

Sherry Soaked Raisins, Sourdough Crackers

Bramble & Honey

British Blackberry, Honey Cake, Burnt Honey Ice Cream, Fig Leaf

Chocolate Delice

Pedro Ximenez, Smoked Almond, Buttermilk Ice Cream

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Main Course £32 - 2 Courses £42 - 3 Courses £52

**Our Menus changed frequently depending on the best produce available at the time*

**We cannot cater for dairy free or plant based diet on this menu*