



BISTRO

## Lunch

2 Courses £24 ~ 3 Courses £29

Chicken liver parfait, toast, raisin, chicory

Tempura stem broccoli, black garlic, ponzu

Smoked beetroot salad, goat curd, hazelnut

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Beech Ridge duck leg, celeriac, pear, cavolo nero

Pearl barley, Jerusalem artichoke, Devon Blue, walnut

Mackerel, crushed potato, tapenade, parsley

Dry aged 7oz sirloin steak, rosti potato chips, hollandaise (£10 supplement)

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Chocolate mousse, orange, almond crumb

Vanilla custard tart, blackberry, meringue

Bath Soft, house chutney, poppy seed crackers

## Extras

Sourdough, olive oil, balsamic 4.5

Gordal olives / salted almonds 4.5

Old Winchester tart, quince jelly, thyme 3 ea

Smoked haddock beignet, parsley, lemon 3 ea

Dry-cured pork neck coppa 9

*Please inform a team member of any dietary requirements.  
An optional service charge of 12.5% will be added to the bill*