

Snacks

Gordal olives / salted almonds	4.5
Sourdough, olive oil, balsamic	4.5
Old Winchester cheese tart, quince, thyme	3ea
Smoked haddock beignet, parsley aioli, lemon	3ea
Chicken liver parfait, toast, raisin, chicory	7
Dry-cured pork neck coppa	9

Sharing

Isle of Wight tomatoes, cashew, basil, PX dressing	9.5
Tempura tender stem broccoli, black garlic, ponzu	9.5
Cured Chalk Stream trout, kohlrabi, dill, wasabi	12
Wild prawn cannelloni, scallop XO, pickled radish	14
Pearl barley, artichoke, pear, Devon Blue, hazelnut	16
Beech ridge duck breast, smoked beetroot, cavolo nero	26
Dry aged 8oz sirloin steak, rosti potato chips, hollandaise	32

Afters

Chocolate mousse, orange, almond crumb	9
Vanilla custard tart, blackberry, meringue	9
Bath Soft, house chutney, poppy seed crackers	9

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