



BISTRO

Lunch

2 Courses £20 ~ 3 Courses £25

Chicken liver parfait, toast, raisin puree, chicory

Tempura stem broccoli, black garlic, ponzu

Isle of Wight tomatoes, cashew, basil, PX

Confit duck leg, smoked beetroot, cavolo nero

Pearl barley, artichoke, pickled pear, Devon Blue, hazelnut

Fowey mussels, leeks, cider, thyme, garlic

Dry aged 8oz sirloin steak, potato rosti, hollandaise (£12 supplement)

Chocolate mousse, orange, almond crumb

Vanilla custard tart, blackberry, meringue

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

Bath Soft, house chutney, poppy seed crackers 10

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