



BISTRO

LUNCH MENU – AVAILABLE WEDNESDAY TO FRIDAY

£24

**2 Plates, Sourdough Bread &
A Glass of Wine or a Soft Drink**

Isle of Wight tomatoes, PX dressing, cashew curd, basil (vg)

Brightwell Ash, red onion & red pepper tart

Tempura asparagus, black garlic, ponzu (vg)

Cured Chalk Stream trout, celeriac remoulade, apple

Steamed Fowey mussels, cider, shallots, nduja butter

Glazed Cornish pork belly, coco beans cassoulet

Chicken 'Milanese', creamed leeks, tarragon

Confit duck leg, rosemary polenta, spring greens

EXTRAS

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| Gordal olives / Salted almonds / Marinated Sardines | 4 |
| Truffled potato rosti, Montgomery cheddar | 2.75 each |
| Smoked haddock beignet, parsley aioli | 2.75 each |
| Black pudding & quail scotch egg, mustard mayonnaise | 3.75 each |
| Cured Westcombe panela ham | 9 |

SWEET

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| Chocolate mousse, cherry, almond crumb (vg) | 8 |
| Apple custard choux bun, miso caramel, almond | 8 |
| Jersey curd cheesecake, cheddar strawberries | 8 |
| Bath soft, house chutney, poppy seed crackers | 8.5 |

*All allergies catered to, please inform a member of our team when ordering

A discretionary service charge of 12.5% will be added to the bill