



B I S T R O

Lunch – Available Tuesday to Friday

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

Dartmoor venison sausage, smoked beetroot, cavolo nero

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

Cornish cod, pickled fennel, dill, crushed potato

Chocolate mousse, orange, almond crumb

Vanilla custard tart, blackberries, 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*