Starters

**BREADS WITH DIPS- 8**

sun blushed tomatoes, hummus, extra virgin olive oil and aged balsamic, marinated olives (v)

**CHICKEN LIVER PARFAIT WITH A FIG PUREE — 10**

toasted pistachio nuts, with grilled sourdough

**SOUP OF WHITE ONIONS AND THYME — 8**

wife of bath cheese with chive oil and cheese and cumin bread (V)

**PEMBROKESHIRE, LITTLE HAVEN CRAB TAGLIOLINI — 13/26**

**WHIPPED EWES CURD WITH ROASTED AND PICKLED BEETROOTS — 8/16**

basil oil and candied walnuts (V)

**GODMINSTER CHEDDAR BON BONS SPICED APPLE PUREE — 9/18**

pickled radish, endive walnut seeded salad (V)

**FLAKED POACHED SALMON, DICED SMOKED SALMON AND MARINATED SLAMON —9/18**

bound with natural yogurt, sweet mustard dill mayonnaise, fennel, poppy seed and sesame seed biscuits

**RISOTTO OF PORCINI MUSHROOMS WITH SAUTEED SHIMEJI & OYSTER MUSHROOMS — 9/18**

crispy parsnips and truffle oil (v)

Mains

**GRILLED MARKET FISH — 26**

Tagliatelle heritage carrots, fregola pasta, Jerusalem Artichoke Puree, langoustine sauce

**HONEY ROASTED CREEDY CARVER DUCK BREAST — 26**

celeriac puree, greens, dauphinoise potatoes and cassis sauce

**ROAST LOIN OF LOCAL VENISON — 32**

Crushed Butternut Squash with ewes curd, stock pot carrots and port wine sauce

**PAN ROASTED ENGLISH FILLET OF BEEF — 28**

with onion and thyme puree, red wine sauce and duck fat cooked chips

**CLAYTON’S GRILLED FISH AND CHIPS — 23**

with white wine fish sauce

**ROAST CANNON OF WILTSHIRE LAMB — 25**

creamy mashed potatoes, sautéed leeks and port wine sauce

**ROAST CORN FED CHICKEN BREAST, PORCINI MUSHROOM RISOTTO —22**

Sautéed shimeji and oyster mushrooms porcini sauce

Puddings

**STICKY TOFFEE PUDDING — 8**

with honeycomb ice cream

**PASSION FRUIT CREME BRULE BURNT WHITE CHOCOLATE — 9**

passion fruit sorbet

**VANILLA PANNA COTTA — 8**

oat crumble, warm apple compote, apple sorbet

**SALTED CARAMEL CHOCOLATE MOUSSE — 9**

with hazelnut praline, caramelised oranges, blood orange sorbet

**THREE SCOOPS OF ICE CREAM — 7**

Guinness, Honeycomb, Lavender blossom, Chocolate, Caramelised walnut, Madagascan Vanilla

**THREE SCOOPS OF SORBET — 7**

Blood Orange, Passion fruit, Blackberry, Sour Cherry, Lemon

**SELECTION OF BRITISH CHEESE AND BISCUITS — 12**

Wyfe Of Bath (hard cheese; sweet and rich), Bath Soft, Godminster Cheddar, Bath Blue, Driftwood (Goats) & Kelston Park (brie-style)

- when choosing of the lunch menu there is a supplement of -5 for the cheese board