

PRIX FIXE MENU

2 COURSES £19.95 | 3 COURSES £24.95

AVAILABLE MONDAY - FRIDAY, SATURDAY UNTIL 7PM
AND SUNDAY AFTER 6PM

STARTERS

BELMONT ESTATE SALT BEEF

Homemade piccalilli and rye bread

CURRIED CORNISH MUSSELS

Mussels steamed in white wine and cream
with a hint of curry

BROMHAM GROWERS CELERIAC AND CONFIT GARLIC SOUP WITH WALNUT PESTO

A velvety soup with salt baked celeriac
and sweet confit garlic

MAINS

CONFIT CREEDY CARVER DUCK LEG

Butter braised savoy cabbage and pancetta

SEVERN & WYE SMOKED HADDOCK

Herb potato pancake, poached egg and hollandaise sauce

HONEY GLAZED BROMHAM GROWERS PARSNIPS, KALE AND CRISPY GNOCCHI

Vegetarian Parmesan and sage

DESSERTS

THATCHERS GOLD AND GINGER POACHED PEAR

Honeycomb and chocolate sauce

BRISTOL MILK STOUT BROWNIE

Rodda's Cornish clotted cream

SLACK MA GIRDLE

Named after a variety of apple, a creamy cheese with
a delicate lemony flavour, with biscuits and chutney

All our prices include VAT at the prevailing rate. A discretionary service charge of 10% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.