

A La Carte

Starters

- Roast quail, lardo polenta & fennel **£7**
- Blood orange, burrata & red chicory salad with toasted hazelnuts (v) **£7**
- Buttermilk fried rabbit leg with tarragon mayo **£6**
- Crab risotto **£8**
- Spicy cuttle fish & mussel stew with rouille croutons **£8**
- Slow braised lamb on sourdough toast **£5**

Mains

- Creedy carver duck breast, pancetta, onions & pomme anna **£18**
- Roast fillet of Pollock, puy lentils, green sauce & cavolo nero **£17**
- Lentil samosa, roast beets, goats curd & romanesco (v) **£16**
- Carmarthenshire aged beef rump, ox cheek, parsley puree, celeriac remoulade & bone marrow sauce **£20**
- Stuffed saddle of rabbit, sausage roll, peas, wild garlic & gem **£17**

Side

- Purple sprouting broccoli with anchovy, garlic, parsley & lemon **£4**

Desserts

- Montgomery cheddar, Driftwood goats cheese, Bath blue, walnut puree **£9**
- Chocolate almond torte, orange, hazelnut **£8**
- Campari & grapefruit sorbet with a side of gin **£8**
- Custard tart, bay ice cream & rhubarb **£8**

Pre Dinner

- Rodriguez La-Cave Manzanilla Barbiana NV, Spain **£5**

Golden yellow with a clean & bright appearance. [SEP]Intense aroma, almonds, citrus fruits & notes of Amontillado

After Dinner

- Finca Antigua, Moscatel, Spain **£5**

A stunning mixture of concentration and freshness, tingling with orangey acidity and floral, grapey aromas, then direct, powerful and surprisingly sweet on the palate

- Chateau Filhot 2eme Grand Cru Classe Sauternes, France **£5**

A honeyed floral nose and succulent palate with intense, sweet apricot and peach flavours cut by tingling fresh acidity

- Churchill's White Port, Douro Valley, Portugal **£5**

A beautiful golden colour, off-dry, nutty and toasty, blossom & dried fig flavours

- Quinta de la Rosa, Douro Valley, Portugal **£5**

Fabulous dark fruits, black cherry and blackcurrant flavour, a great richness on the palate whilst also exhibiting wonderful balance & freshness