

Kitchen W8

Set Menu

Squid Ink Linguine, Cornish Sardine Vinegarette,
Amalfi Lemon and Garlic Crumb

or

Carpaccio of Beetroot, Sollies Figs, Hazelnut Dressing
and Peppered Goats Curd

Fillet of Plantation Pork, Ancient Grains, Roast Fennel,
Greengage and Spring Onion

or

Fillet of Chalkstream Trout, Ratte Potato,
Cucumber, Horseradish, and Dill

To Share:

Butterhead Lettuce and Périgord Truffle Dressing £12

Wookey Hole Cave Aged Goats Cheese, Pickled Walnut,
Treacle and Nut Loaf

Add 2 cheeses for £8 supplement

or

Chilled Vanilla Rice Pudding, Ruby Plum
and Stem Ginger Compote

3 courses £49.50

3 courses with Somm's Wine Selection (2 Glasses) £70

Ask about allergens. Our kitchen is not allergen free, please speak to a team member before ordering.
A £2 optional cover charge will be added to the bill. Discretionary gratuity of 15% will be added to the total bill.
Mon-Sat 12.15pm-13.45pm / Mon-Thu 6.00pm-6:45pm / Fri-Sat 6.00pm-6:30pm