



## Lounge Menu

Noccellara Olives (Vgn)

3.5

Sourdough Bread

4.5

Whipped Smoked Cod Roe

4.5

Butternut Squash Soup (V)

*Colston Bassett scone, walnut pesto*

14

Garden Beetroot Tart (V)

*White Lake goats cheese, wild herb salad*

15

Scottish Smoked Salmon

*herb crème fraîche*

16

Salt Pig Cured Meats

*pickles*

15

---

Grilled Cornish Market Fish

*confit potato, leek, smoked pike roe*

25

Braised Herefordshire Beef

*kohlrabi, wild mushroom, red wine sauce*

25.5

Somerset Pork Sausage

*creamed potato, caramelised onion*

22

Salt Baked Celeriac (Vgn)

*Autumn wild mushroom, hazelnut, truffle cream*

20

---

Couer de Guanaja 80 % Chocolate Cremeaux (Vgn)

*Morello cherry & pistachio*

9.5

Medjool Date Pudding

*muscovado, clotted cream*

9

Ice Cream Sandwich

*raspberry & white chocolate*

9

Selection of English Cheese

14.5

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 13.5% will be added to your bill.*