



TODAY'S MENU

Served 12 - 2.30pm

Broad bean, pea & mint hummus, garlic flatbread	6.95
Red cabbage, beetroot & carrot salad with sweet chilli, citrus & toasted cashews	7.25
King prawns with black garlic & dill butter	9.75
Green lentils & spinach soup with crème fraîche	10.50
House focaccia, prosciutto, burrata, tomato & olive salad, gremolata	15.50
Guinness soda bread, smoked salmon & prawn cocktail	17.50
Lemongrass & turmeric roast chicken with cumin & lime potato salad, date & tamarind chutney	22.00
Summer greens, hot Asian dressing, sesame & honey roast salmon	18.50
Cheddar & leek tart, heritage tomatoes, watercress & wild garlic dressing	16.50
Orecchiette, courgettes, lemon, chilli, sage butter & grana padano	16.00
Marsala almond chocolate cake, espresso cream	8.50
Poached apricots, cardamom, saffron, honey & orange blossom, greek yoghurt	8.25
Fresh cherry pie, cinnamon ice cream	8.50
Affogato	5.50
Stilton & Godminster cheddar, pears, watercress, crisp bread	8.50
with Krohn Tawny Port	50ml 14.95
Homemade Ices: Blood orange & Campari sorbet	scoop 3.00
Turkish coffee White chocolate & praline	
Limoncello	
Sour cherry amaretti (2)	3.50
House chocolate truffles (2)	4.00
Cakes & pastries from the counter	various

If you have any special dietary requirements then please ask a member of staff as some dishes can be adapted to suit.

All ingredients may not be listed, please inform us of any allergies at the time of ordering. All our food and drinks are prepared here on our premises using many different ingredients and shared equipment. We do our best to manage allergens but we cannot guarantee that any of our food or drinks are allergen-free. Therefore, regrettably, we are unable to cater for guests with anaphylactic or life threatening allergies.