



Vegetarian Menu

3 Course £33 / 5 Course £44

Starters

Jerusalem artichoke soup, raspberry vinegar, parsley

Root vegetable terrine, pickled carrot, truffle
mayonnaise

Salt baked beetroot, goat curd, candied walnut,
watercress

Main

Homewood Farm halloumi, cauliflower, raisin, sprouting
broccoli

Dessert

Poached pear and almond tart, creme fraiche

or

Bath blue and Fosseway Fleece cheese, sesame crackers,
chutney

Drink Specials

Badger Sloe gin 50ml, ginger ale, orange £8

Cabernet franc by Vinaturo £5
Bright berry fruit, Subtle herbal notes, light bodied 100% natural, vegan

Airen-Macabeu by Dionisio De Nova £5
Light, mouth watering, citrus fruit, elderflower, 100% natural, organic, vegan

Menu

3 Course £33 / 5 Course £44

Starters

Jerusalem artichoke soup, raspberry vinegar, parsley

Chalk stream trout terrine, pickled cucumber, soy
mayonnaise,

Salt baked beetroot, goat curd, candied walnut,
watercress

Main

Pipers farm roast venison, celeriac, quince, rainbow chard

Dessert

Poached pear and almond tart, creme fraiche

or

Bath blue and Fosseway Fleece cheese, sesame crackers,
chutney

