

# MENU ONE

3 COURSE | 40.75

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## STARTERS

### Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

### Chargrilled Asparagus V

Poached duck egg, hollandaise sauce & chives

### Chicken Skewers

Tikka spices, mint yoghurt & lime

### Heritage Beetroot VG

Avocado, soy labneh, orange, crushed hazelnut & micro basil

## MAINS

### Tikka Sea Bass

Saag aloo, cucumber raita & lime

### Halloumi Burger V

Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun & fries

### Marinated Chicken Skewer

Shawarma marinade, couscous salad, feta cheese, flat leaf parsley, mint & yoghurt dressing

### Miso Glazed Aubergine VG

Shiitake mushrooms, ginger, chilli & sesame, sriracha sauce, sticky rice

### Angus & Hereford Sirloin 275G

Peppercorn sauce & triple-cooked chips  
*(£2.50 supplement)*

### Angus & Hereford Fillet 225G

Peppercorn sauce & triple-cooked chips  
*(£7.50 supplement)*

## DESSERTS

### Burnt Basque Cheesecake V

Berry compote, vanilla cream & raspberry

### Warm Chocolate Fondant V

Vanilla ice cream, shortbread crumb

### Selection of Award-winning ice cream V

(Vegan flavours available on request)

**A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.** Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens  
& Calories

Scan this code.



V Vegetarian VG Vegan

Estate SS24

# MENU TWO

3 COURSE | 50.95

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## STARTERS

### Tempura King Prawns

Chilli jam & lime

### Serrano Ham & Cheese Croquettes

Smoked paprika aioli & chives

### Chicken Skewers

Tikka spices, mint yoghurt & lime

### Wookey Hole Cheddar Soufflé

Truffle & chive cream sauce

## MAINS

### Roasted Lamb Rump

Champ potatoes, minted seasonal greens  
& red wine sauce

### Tuna au Poivre

Peppered yellowfin tuna, Béarnaise sauce  
& triple-cooked chips

### Slow Roast Crispy Duck

Stir-fried greens, vine-ripened tomatoes, red chilli,  
coriander, honey & sesame dressing, lotus root crisps

### Angus & Hereford Sirloin 275G

Peppercorn sauce & triple-cooked chips

### Angus & Hereford Fillet 225G

Peppercorn sauce & triple-cooked chips  
*(£5.00 supplement)*

## DESSERTS

### Coconut Parfait (V)

Rum soaked pineapple, toasted coconut & mint

### Mille Feuille (V)

Light puff pastry layers filled with milk chocolate  
crèmeux & raspberries, wild berry sorbet

### Sticky Toffee Pudding (V)

Candied pecans, vanilla ice cream

### A Selection of British Cheese

Wookey Hole Cheddar, Colston Basset Stilton &  
Tunworth, served with artisan cheese biscuits,  
red grapes & quince jelly  
*(£3.00 supplement)*

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