

**SAMPLE LUNCH MENU – THIS CHANGES DAILY MONDAY - FRIDAY
(OUR FULL A LA CARTE DINNER MENU IS ALSO RUNNING ALONG SIDE THIS
MENU THROUGHOUT THE DAY)**

**WE OFFER SUNDAY ROASTS IN ADDITION TO THE A LA CARTE ON A SUNDAY
2 COURSES FOR £15
3 COURSES FOR £20**

Starters

Celeriac soup with roasted hazelnuts and hazelnut oil

OR

Truffle and chestnut mushroom risotto, parmesan and chives

Mains

Slow cooked pedigree Large Black pork belly, potato puree, roasted leeks, calvados sauce
(Bred by Robert Buttle, Buttle Farm, Compton Bassett, Wiltshire)

OR

Fish of the day, crushed new potatoes, carrot puree, seasonal vegetables, lemon oil and fish
velouté

Puddings

As per main menu

SANDWICHES

PESTO, MOZZARELLA AND VINE TOMATO (V)	£8
SMOKED SALMON from Severn & Wye smokery, with Pommery mustard and dill Mayonnaise	£9
ROAST CHICKEN AND SMOKED BACON, tomato and tarragon Dijon mustard	£8
BATH SOFT CHEESE, cranberries, baby spinach (v)	£8
COLD ROAST SCOTTISH SIRLOIN OF BEEF with horseradish	£9
WOOKEY HOLE CAVE AGED CHEDDAR, apple chutney (v)	£7

Made with seeded white or granary, served with FRIES

DELI BOARD BRITISH CHARCUTERIE, smoked salmon, hummus, roasted artichokes and stuffed peppers, baby mozzarella, olives and bread	(V) £15	£17
CHICKEN BREAST SALAD with buttered asparagus, sun blushed tomatoes and pine nuts		£15
SEVERN & WYE SMOKED SALMON SALAD, baby salad leaves, sweet mustard and dill mayonnaise		£15
GRILLED ASPARAGUS AND GOAT'S CHEESE SALAD with sun blushed tomatoes and pine nuts (V)		£14
LOCAL VENISON STEAK, on a toasted seeded roll with Chips, red onion marmalade		£15