

07092019



## SAMPLE ONLY

LUNCH MENU  
2 COURSES £15  
3 COURSES £20

MONDAY 9<sup>TH</sup> SATURDAY 14<sup>TH</sup> SEPTEMBER 2019  
12:00 TO 14:30

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### STARTERS/MAINS

SOUP OF THE DAY bread, butter and croutons (V)

FLAKED POACHED, DICED AND MARINATED SALMON bound with natural yoghurt, dill mayo and seeded biscuit

CHEDDAR BONBONS apple chutney and seeded salad

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FISH OF THE DAY crushed potatoes, seasonal vegetables and white wine sauce

CORN FED CHICKEN BREAST truffle fondant potato, porcini sauce

PUMPKIN AND RICOTTA TORTELLONI baby spinach

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### PUDDINGS

SALTED CARAMEL MOUSSE vanilla pod ice cream

CRÈME BRULEE burnt white chocolate and passion fruit sorbet

THREE SCOOPS OF SORBET

Blackcurrant

Lemon

Cherry

Rhubarb

Please advise us of any allergies before ordering.

Our kitchen works with a large variety of allergens, cross contaminations is an unavoidable risk despite our best efforts.  
Should you wish to leave a gratuity, it will be passed onto the team in full.

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## SAMPLE ONLY

SANDWICH MENU  
MONDAY TO SATURDAY - 12:00 TO 14:30

### SANDWICHES

SMOKED SALMON, with mustard and dill mayonnaise	£9
ROAST BEEF with red onion chutney and horseradish	£12
GODMINSTER CHEDDAR and apple chutney (v)	£7
PORTLAND CRAB with chives and lemon	£12
ROASTED CHICKEN, TOMATO AND PANCETTA with tarragon mayonnaise	£8

Made with White, Granary or Sourdough - Served with fries

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### HOT DRINKS

Espresso	£2.60	Hot Chocolate	£3.20
Double Espresso	£2.80	Indian Breakfast Assam	£2.70
Americano	£2.80	Earl Grey	£2.70
Machiato	£2.80	Jasmin Green Tea	£2.70
Cappuccino	£3	China Green Tea	£2.70
Flat White	£3	Peppermint	£2.70
Café Latte	£3	Chamomile	£2.70
Mocha	£3.15	Rooibos	£2.70

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