



Light Bites £4

Homemade breads & truffled butter

Pork crackling, spiced apple sauce

Sea salt & rosemary breadsticks
with beetroot hummus



Aperitifs £8



Winter Negroni

Pampelle spritz

Kamms bitter lemon

Starters

Game terrine, prune chutney, pickled walnuts, melba toast £7

British charcuterie plate, pickles & chutney £8

House cured salmon, horseradish creme fraiche £8

Crab & lime mayo on toasted sourdough, watercress salad £9

Root vegetable tarte tatin, candied beetroot VG GF £7

Celeriac veloute, sage brown butter pumpkin £7

Baked camembert, garlic, rosemary & honey, toasted sourdough V £9

Mains

Homemade beef burger, Kelston cheddar, bacon jam, lettuce, tomato, onion, mayo, skinny fries £14

Veggie burger, grilled halloumi, lettuce, tomato, onion, pickles, sweet potato fries V £13

Cider battered or grilled fish & chips, crushed peas, house tartare sauce, charred lemon GF £13

30 day dry-aged 8oz rib-eye steak, roasted cherry tomatoes, truffle butter, hand cut chips £24

Freshford fish pie topped with Welsh rarebit £16

Venison steak & kidney pie, creamy mash & greens £14

Sea bass, Jerusalem artichoke puree, roasted garlic & red wine £18

Braised ox cheeks, glazed chantenay carrots, smoked mash & pickled walnuts £18

Roasted partridge with Swiss chard, girolles & celeriac dauphinoise £17

Stuffed baby gem squash with chilli, ginger & buckwheat VG / GF £13

Sweet potato & apricot loaf, roasted shallots, cavalo nero, celeriac dauphinoise V £14

Kale Caesar salad with crispy aubergine, toasted pumpkin seeds & tahini dressing VG / GF £11

Desserts

Cranberry & orange bread & butter pudding served with cream V £7

Iced nougat parfait, almond praline V / GF / N £7

Chocolate, prune & Armagnac tart, chocolate shards, vanilla ice cream V £7

Old English lemon & raspberry trifle with custard V £7

Cheeseboard for two, crackers, chutney, quince jelly, walnuts, frozen grapes N £12

