



## Set Menu January 2024

### To Start

Pear, Celery & Blue Cheese Soup, Walnut Granola, Bloomer Bread V  
Cornish Mussels with Bacon, Iford Cider, Onions & Thyme  
Beetroot, Pomegranate, Blood orange, & Walnut Granola Salad DF/GF/N/V/VE  
Potted Gammon, Piccalilli, Sourdough Toast

### For Mains

Duck Breast, Roast Chicory, Potato & Celeriac Lyonnaise Potatoes, Red Wine Jus GF  
Butternut Squash Biryani, Root Veg, Mushrooms, Masala Sauce, Cucumber Raita DF/GF/V/VE  
Pork Chop, Apricot & Coconut Curry, Garlic Naan  
Salmon & Spinach en Croute, Winter Greens  
28 Day Aged Char Grilled Medium-Rare Rib Eye Steak, Rocket, Peppercorn Sauce, Skinny Chips GF (£7.50 Supplement)

### Puds

Seville Orange Posset, Air Dried Orange, Cinnamon Palmier N  
Dark Chocolate Torte, Poached Pear, Granola DF/GF/N/V/VE  
Blue Murder & Wyfe of Bath Cheese, Pear Jelly, Crackers  
Sticky Toffee Pudding, Sticky Toffee Sauce, Vanilla Ice Cream V

2 Courses, £32, 3 Courses £36

Children Under 12 Can Choose from Our Kids Menu

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms, our butchers are Walter Rose, Devizes. Our fish comes from British waters, through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill