



DINNER MENU

Please note the Dinner, Bed & Breakfast package includes a £55 food allocation per person.

NIBBLES

Sourdough bread & butter £6 (G, M)

Rosemary, garlic & lemon marinated olives £6 (Sul)

Tofu, sweet chilli, maple, lemon, shiitake mushrooms £8 (Soy, Must, Sul)

Thai spiced calamari, sesame dipping sauce £10 (F, G, M, Soy, Sul, Must, Ses, Mol)

STARTERS

Seasonal soup, sourdough bread £9 (Cel, M, G)

Grilled Cornish mackerel, caponata, smoked tomato balsamic £15 (F, Cel, Sul, N)

Twice baked goats cheese souffle, beetroot, apple, walnut £12 (G, E, M, N, Sul)

Chicken liver parfait, apple chutney, toasted sourdough £12 (E, M, Sul, G)

Burrata mozzarella & heritage tomato salad, basil pesto £12 (M, N, Sul)

Smoked salmon, pickled ginger, radish, spring onion, lime & sesame dressing £15
(F, Sul, Ses)

MAIN COURSES

6oz beef burger, red onion, bacon, smoked cheddar, tomato, fries £22
(G, M, Sul, Must, E)

Crispy beer-battered haddock, triple-cooked chips, marrow fat peas,
tartar sauce £24 (G, M, Sul, Must, F, E)

Tomato & courgette risotto, grilled Wye Valley Asparagus,
hazelnut, parmesan £24 (Cel, M, N)

Confit & pressed brisket of beef, mash, leek, shiitake mushroom, tomato,
red wine sauce £28 (M, Cel, Sul)

Roasted sea bream, Jersey Royals, spring vegetable fricassee, chive,
fish cream sauce £26 (F, G, M, Cel, Sul)

Wild garlic & mushroom gnocchi, parmesan, pine nut £22 (G, E, M, N)

Please let us know if you have any dietary requirements, or would like any information on
allergens included in our dishes

*Nuts = N Sulphites = Sul Soya = Soy Sesame = Ses Celery = Cel Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*

A 12.5% discretionary service charge will be added to your bill and shared with the whole team.





DINNER MENU

FROM THE GRILL

All served with triple cooked chips, confit tomato, portobello mushroom & watercress and your choice of sauce (M)

10oz Pork loin chop £32 (M)

8oz Sirloin £42 (M)

Cote de boeuf for two £110 (M)

Additional Sauces

Peppercorn (M, Sul, Cel) £4 | Bearnaise (E, M, Sul) £4 | Red wine jus (Cel, Sul) £4

SIDES

Beer battered onion rings £5 (G, Sul) Skinny fries £5

Triple cooked chips £7 Truffle & parmesan fries £7 (M)

Beef tomato salad £6 (Sul)

Caesar salad £8 (G, M, E, F, Must, Sul)

Green beans, shallot, garlic & almonds £6 (M, N)

Maple & tarragon glazed chantenay carrots £6 (M)

Buttered jersey royals £7 (M)

DESSERTS

Wookey Hole cheddar, spiced plum chutney, grapes, crackers £14 (G, M, Sul, Must)

Lemon Posset, clementine, ginger £10 (G, E, M)

Warm chocolate fondant, popcorn, salted caramel ice cream £12 (E, G, M)

Sticky toffee pudding, brandy snap, clotted cream ice cream £10 (G, E, M, Sul)

Selection of ice creams & sorbets £9 (E, M, Soy)

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