

Lunch

12 - 2.30

Soup of the day, homemade bread 6.00

Brown shrimp, smoked haddock & roe fishcake, crustacean sauce, tartar garnish 8.00

Cured lamb belly & leg shepherd's pie, pickled carrots & celery 8.00

Wookey hole cheddar soufflé, forced rhubarb, roast nut granola 8.50

Dorset orchard cider & pork terrine, apricot & pear chutney, sourdough 8.00

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Beer battered fish & chips, crushed peas, tartar 13.50

Homemade pie of the day, seasonal vegetables 14.00

Creedy Carver duck leg, Toulouse sausage, root vegetable & winter truffle cassoulet 16.00

Smoked hake, sauté potatoes, pancetta, greens, butternut squash, dill oil 17.00

Organic spelt & barley risotto, salt baked celeriac, beetroot, Old Winchester crisp 13.50

Dorset charcuterie, West Country cheeses, pickles, bread 16.00 (to share)

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Pistachio & white chocolate rice pudding, pistachio ice cream 7.50

Steamed golden syrup sponge pudding, vanilla & tonka bean custard 7.50

Chocolate clafoutis, peanut brittle, peanut ice cream 8.00

Salted caramel cheesecake, salted pine nut brittle, cinnamon anglais 7.50

West Country cheeses, biscuits, chutney from 8.00

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