

April Menu

TO 'WHET YOUR WHISTLE'

Champagne Joseph Perrier 10 Champagne Bollinger 12
Aperol Spritz 7 Bloody Mary 8 Negroni 8

NIBBLES

'oXo' cubes, horseradish and pepper aioli	6
Crispy Whitebait and lime mayonnaise	5
Bread and olives, oil and balsamic	5

STARTERS

Carrot & fennel soup, bread roll	6.5
Grilled tenderstem, chickpeas, red pepper, raisin caponata	8.5
Pil pil marinated king prawns with cherry tomato salsa	8.5
Twice baked cheddar soufflé with mixed leaf salad	8
Jesse Smith's black pudding and sausage Scotch egg, St John's chutney	7.5

MAINS

Oven baked whole Plaice, citrus crushed potatoes, wilted greens, lemon caper parsley butter sauce	19
Jesse Smiths' Cotswold pork and herb sausages, mash & wilted greens, onion gravy	16
Cider battered haddock & chips, tartare sauce, crushed buttered peas & lemon	16.5
Pea and mint risotto	16
Roast honey and mustard ham, 2 eggs and chips	16
Salmon and crab burger, sweet chili jam	18
6oz Cheeseburger, streaky bacon and skinny chips	17
Spinach and Falafel burger, halloumi, tomato hummus, sweet potato chips (Vegan option available)	15

Burgers served with baby gem lettuce, tomato, gherkins and red onions.

STEAK

Steak frites, 8oz	24
Jesse Smith's Rib Eye (12oz)	32
Jesse Smith's aged sirloin steak 10oz	29
<i>Served with rocket salad, skinny fries</i>	
Stilton sauce/ pepper sauce / wild garlic butter	3

SIDES

Skippy chips / Sweet potato chips	3.5
Buttered potatoes / Wilted greens/ Chantennay carrots	

DESSERTS

Flourless chocolate tart, clotted cream	7
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (shareable)	8
Raspberry parfait, handmade hobnob, rhubarb puree and strawberries	7
<i>Ice cream - Vanilla, strawberry, blackberry cream, coffee. chocolate</i>	2 each
<i>Sorbet - Raspberry; mango, chocolate</i>	2 each
<i>Stilton, Wookey Hole or Bath Soft cheese</i>	5 each
<i>Served with mum's chutney, grapes & artesian biscuits</i>	