

MENU ONE

3 COURSES

£40.00

STARTERS

Fried Chilli Squid

Thai herbs & noodle salad

Sweet Potato & Chorizo Croquettes

Saffron aioli

Chicken Skewers

Tikka spices, mint yoghurt

MAINS

Tikka Sea Bass

Saag aloo & cucumber raita

Slow Roast Crispy Duck

Pak choi, broccoli, honey & sesame

Sirloin 275g

Angus & Hereford beef, peppercorn sauce & chips
(£2.50 supplement)

Skewered Chicken Souvlaki

Couscous salad, feta, flat leaf parsley,
mint & yoghurt dressing

Miso Glazed Aubergine

Shiitake mushrooms, ginger, chilli, sesame,
sriracha sauce, served with sticky rice

DESSERTS

Vanilla Cheesecake

Fresh mango, passion fruit
& toasted coconut

Warm Chocolate Fondant

Vanilla Ice Cream, shortbread crumb

Selection of Award-winning ice cream

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/allergens. Detailed calorie information is available on request.

Allergens
& Calories

Scan this code.



 Vegetarian  Vegan

MENU TWO

3 COURSES

£50.00

STARTERS

Tempura King Prawns

Chilli jam & lime

Buttered Asparagus

Poached free range egg & hollandaise sauce

Chicken Skewers

Tikka spices, mint yoghurt

Argyll Smoked Salmon

Sourdough toast, Jersey butter & lemon

MAINS

Devonshire Crab Ravioli

Chilli, lemon, basil & shellfish butter

Skewered Chicken Souvlaki

Couscous salad, feta, flat leaf parsley,
mint & yoghurt dressing

Pan-fried Monkfish

Romesco sauce, charred broccoli
& toasted almonds

Sirloin 275g

Angus & Hereford beef, peppercorn sauce & chips

Fillet 225g

Angus & Hereford beef, peppercorn sauce & chips
(£5.00 supplement)

DESSERTS

Strawberry Pavlova

Baked meringue, fresh strawberries, Chantilly
cream, vanilla ice cream, strawberry coulis

Dark Chocolate Delice

Salted caramel, Amarena cherry

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth

Oat cakes, red grapes, fig & orange chutney
(£3.00 supplement)

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 Vegetarian  Vegan

VEGAN & VEGETARIAN

3 COURSES

£35.00

STARTERS

Hummus & Muhammara (VG)

Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread

Buttered Asparagus (V)

Poached free range egg & hollandaise sauce

Heritage Beetroot (VG)

Ajo blanco sauce, almonds, grapes, apple, watercress & dill vinaigrette

MAINS

Lebanese Fattoush (V)

Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber, mint, parsley & buttermilk

Miso Glazed Aubergine (VG)

Shiitake mushrooms, ginger, chilli, sesame, sriracha sauce & served with sticky rice

Grilled Halloumi Burger (V)

Brioche bun, spicy club sauce & chips

DESSERTS

Strawberry Pavlova (V)

Baked meringue, fresh strawberries, Chantilly cream, vanilla ice cream, strawberry coulis

Warm Chocolate Fondant (V)

Vanilla Ice Cream, shortbread crumb

Selection of Award-winning ice cream (V)

(Vegan flavours available on request)

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