

# MENU ONE

3 COURSE | 40.00

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## STARTERS

### Crispy Fried Chilli Squid

Thai herbs, noodle salad & sweet chilli

### French Onion Soup

Rarebit sourdough crouton

### Ham Hock Terrine

Piccaililli & toasted sourdough

### Heritage Beetroot

Squash hummus, cauliflower tabbouleh,  
sesame tahini & hazelnut dukkah spice mix

## MAINS

### Tikka Sea Bass

Saag aloo, cucumber raita & lime

### Slow Roast Crispy Duck

Braised red cabbage, caramelised squash  
puree & spiced jus

### Angus & Hereford Sirloin 275G

Argentinian beef with peppercorn sauce & chips  
*(£2.50 supplement)*

### Skewered Chicken Shawarma

Cauliflower tabbouleh & sweet tahini dressing

### Celeriac au Poivre

Peppered celeriac steak, baby spinach,  
hash brown, port & mushroom sauce

## DESSERTS

### Burnt Basque Cheesecake

Berry compote, vanilla cream & raspberry


### Warm Chocolate Fondant

Vanilla Ice Cream, shortbread crumb

### Selection of Award-winning ice cream

(Vegan flavours available on request)

**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.

 Vegetarian  Vegan

Allergens  
& Calories  
Scan this code.



Estate AW23

# MENU TWO

3 COURSE | 50.00

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## STARTERS

### Tempura King Prawns

Chilli jam & lime

### Truffle & Leek Croquettes Ⓥ

Truffle aioli

### Chicken Skewers

Tikka spices, mint yoghurt & lime

### Yellowfin Tuna Tataki

Grapefruit & ginger escabeche

## MAINS

### Wild Venison Fillet

Truffle mash, spinach & morel mushroom sauce

### Tuna au Poivre

Peppered yellowfin tuna, Béarnaise sauce & chips

### Angus & Hereford Sirloin 275G

Argentinian beef with peppercorn sauce & chips

### Angus & Hereford Fillet 225G

British beef with peppercorn sauce & chips

*(£5.00 supplement)*

### Celeriac au Poivre ⓋⓌ

Peppered celeriac steak, baby spinach,  
hash brown, port & mushroom sauce

## DESSERTS

### Coconut Parfait Ⓥ

Rum soaked pineapple, toasted coconut & mint

### Dark Chocolate Delice Ⓥ

Salted caramel, Amarena cherries & honeycomb ice cream

### Sticky Toffee Pudding Ⓥ

Candied pecans, vanilla ice cream

### A Selection of British Cheese

Wookey Hole Cheddar, Colston Basset Stilton &

Tunworth, served with artisan cheese biscuits,

red grapes & quince jelly

*(£3.00 supplement)*

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