# 01/ APPETISERS

	NON MEMBER	<b>II</b>
Giant Gordal Olives 🔞 Piited & marinated with guindilla chillies	5.25	2.62
Freshly Baked Sourdough (v) Jersey butter	5.50	2.75
Hummus & Muhammara @ Butter bean hummus, spicy red pepper dip walnuts & crisp Arab bread	8.25 ),	4.12

# 02/ COLD STARTERS

	NON MEMBER	
<b>Yellowfin Tuna Sashimi</b> Wasabi, pickled ginger & soy	14.00	7.00
<b>Yellowfin Tuna Tiradito ◇</b> Yuzu truffle sauce, courgette ribbons & sesame	13.50	6.75
Salmon Sashimi ◇ Wasabi, pickled ginger & soy	14.50	7.25
Argyll Smoked Salmon Toasted rye bread, Jersey butter & lemon	12.50	6.25
Heritage Beetroot �� Squash hummus, cauliflower tabbouleh, sesame tahini & hazelnut dukkah spice m	9.75 ix	4.87
Ham Hock Terrine <b>◇</b> Piccalilli & toasted sourdough	9.75	4.87

# 03/ HOT STARTERS

	NON MEMBER	<b>1</b>
Wookey Hole Cheddar Soufflé 🔷 Truffle & chive cream sauce	9.75	4.87
<b>Truffle &amp; Leek Croquettes ◇ (&gt;)</b> Truffle aioli	8.50	4.25
<b>Crispy Fried Chilli Squid</b> Thai herbs, noodle salad & sweet chilli	11.00	5.50
<b>Tempura King Prawns</b> Chilli jam & lime	12.50	6.25
<b>Crispy Duck Spring Rolls</b> Pineapple & ginger dipping sauce	11.50	5.75
<b>Chicken Skewers</b> Tikka spices, mint yoghurt & lime	11.00	5.50
Salt & Pepper Ribs Sesame, spring onion & Gochujang ketch	12.00 up	6.00



# 04/ THE GRILL

We have established relationships with some of the finest producers of beef from the British Isles and Argentina, allowing us to source a variety of exceptional breeds including Black Angus, Hereford, Shorthorn, and Belted Galloway.

### STEAKS $\,$ All served with chips & a choice of sauce.

SELECT		PRIME	
<b>Sirloin 275G</b> Angus & Hereford   Las Pampas   Arger	30.50 <b>15.2</b> Itina	5 Bone-in Prime Rib 400G Shorthorn & Belted Galloway   North British Isles	42.00 <b>21.00</b> Yorkshire
<b>Ribeye 275G</b> Angus & Hereford   Las Pampas   Arger	31.50 <b>15.7</b> Itina		
Fillet 225G Angus & Hereford   County Armagh   B	38.00 <b>19.0</b> ritish Isles		
		Chateaubriand 450G Angus & Hereford   County Armagh	78.00 <b>39.00</b> British Isles

#### CHOOSE A SAUCE

Béarnaise, Miso Butter, Green Peppercorn, Chimichurri, Diane

### THE GRILL MAINS

	NON MEMBER	BIL		NON MEMBER	IR
Fillet Steak & Hash Brown 170g Angus & Hereford fillet, buttered spinach & peppercorn sauce	31.50	15.75	The Ultimate Angus Beef Burger 200g Angus beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	19.00 ,	9.50
Saddleback Pork Chop Apple, honey, crispy pork skin & Mexican mole sauce	28.75	14.37	Halloumi Burger () Grilled onions, pickles, tomato, butter lettuce,spicy burger sauce, brioche	15.50	7.75
Skewered Chicken Shawarma Cauliflower tabbouleh, sweet tahini dressing& pomegranate seeds	21.50	10.75	bun & fries		

# 05/ MAINS

	NON MEMBER			NON MEMBER	<b>IR</b>
Tikka Sea Bass	24.00	12.00	Crispy Duck Salad 🛇	15.00	7.50
Saag aloo, cucumber raita & lime <b>Tuna au Poivre</b> Peppered yellowfin tuna, Béarnaise	26.50	13.25	Watercress, white radish, sugar snap peas, spring onion, beansprouts, red chilli, coriander, mint, honey, sesame & soy		
sauce & chips			Lebanese Fattoush 🕑 Halloumi, crispy khubz bread, heirloom	15.50	7.75
Fish & Chips Mushy peas & tartare sauce	19.00	9.50	tomato, radish, cucumber, mint, parsley & buttermilk		
Slow Roast Crispy Duck Braised red cabbage, caramelised squash puree & spiced jus	23.50	11.75	Chargrilled Chicken Caesar Gem lettuce, Parmesan, pancetta & sourdough croutons	16.50	8.25
<b>Celeriac au Poivre ◇ ⑯</b> Peppered celeriac steak, baby spinach, hash brown, port & mushroom sauce	18.00	9.00			

## 06/ SIDES

	NON MEMBER		NO ME	ION 1EMBER	<b>I</b>
Fries or Chips (V)	5.00	2.50	Tenderstem Broccoli, Chilli & Garlic 🔞 5.0	.00	2.50
Add truffle & Parmesan 1.75			Maple Glazed Heritage Carrots 🔞 5.	.00	2.50
Mashed Potatoes 🕐	5.00	2.50	House Salad (%) 5.	.00	2.50
Creamed Spinach 🕖	5.00	2.50		.00	2.50

## 07/ DESSERTS

	NON MEMBER	SII Cree
Coconut Parfait ◇ ♥ Rum soaked pineapple, toasted coconut & mint	9.50	4.75
Burnt Basque Cheesecake <b>◇</b> Berry compote, vanilla cream & raspberry	9.00	4.50
Dark Chocolate Delice (v) Salted caramel, Amarena cherry	9.50	4.75
Warm Chocolate Fondant (v) Vanilla ice cream, shortbread crumb	9.00	4.50
Sticky Toffee Pudding (v) Candied pecans, vanilla ice cream	9.00	4.50
Petit Four (v) Chocolate truffles flavoured with Frangelico	6.00	3.00
Cheshire Farm Ice Cream & Sorbet Your choice of 3 scoops served with a milk chocolate wafer	7.50	3.75
A Selection of British Cheese Wookey Hole Cheddar, Colston Basset Stilton & Tunworth served with artisan cheese biscuits, red grapes & quince jelly	12.50	6.25

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. Country of Origins are correct at the time of publication and subject to availability. Meat weights are uncooked & approximate. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our seafood dishes.