

MENU ONE

3 COURSES

£37.50

STARTERS

Fried Chilli Squid

Thai herbs & noodle salad

Sweet Potato & Chorizo Croquettes

Saffron aioli

Chicken Skewers

Tikka spices, mint yoghurt

MAINS

Sea Bass

Tikka spices or simply pan-fried

Slow Roast Crispy Duck

Honey roast apples, sage &
red wine sauce

Sirloin 225g

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

Slow Cooked Ox Cheek

Braised carrots, horseradish mash

*Chips & house salad for the table
to share* (VG)

DESSERTS

Crème Brûlée (V)

Vanilla cream, shortbread biscuit

Chocolate Brownie (V)

White chocolate, sour cherries,
pistachio ice cream

Selection of Award-winning ice cream (V)

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.



(V) Vegetarian (VG) Vegan

MENU TWO

3 COURSES

£47.50

STARTERS

Tempura King Prawns

Chilli jam & lime

Buttered Asparagus (V)

Poached free range egg & hollandaise sauce

Crispy Duck Spring Rolls

Pineapple & ginger dipping sauce

Argyll Smoked Salmon

Sourdough toast, Jersey butter & lemon

MAINS

Devonshire Crab Ravioli

Chilli, lemon, basil & shellfish butter

Slow Roast Crispy Duck

Honey roast apples, sage & red wine sauce

Pan-fried Monkfish

Creamed potatoes, parsley sauce

Sirloin 225g

Angus & Hereford beef, peppercorn sauce

Fillet 225g

Angus & Hereford beef, peppercorn sauce
(£5.50 supplement)

*Chips & house salad for the table
to share (VG)*

DESSERTS

Vanilla Cheesecake

Fresh mango, passion fruit & toasted coconut

Chocolate Caramel Shortbread (V)

White chocolate, raspberry & pistachio

Wookey Hole Cheddar, Colston Basset Stilton & Tunworth

Oat cakes, red grapes, fig & orange chutney

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(V) Vegetarian (VG) 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

Spiced Portobello Mushrooms (VG)

Butter bean mash & crispy breadcrumbs

MAINS

Heritage Beetroot & Burrata Salad (V)

Endive, radicchio, hazelnuts, rocket &
sherry vinegar dressing

Cauliflower Katsu Curry (VG)

Jasmine rice, pickled red onions & sesame

Wild Mushroom Risotto (V) (VG) (★)

Porcini & chestnut mushrooms,
garlic, flat leaf parsley

Grilled Halloumi Burger (V)

Brioche bun, spicy club sauce

*Chips & house salad for the table
to share (VG)*

DESSERTS

Crème Brûlée (V)

Vanilla cream, shortbread biscuit

Spiced Pineapple Crumble (V) (★)

Rum custard, vanilla ice cream

Chocolate Brownie (V)

White chocolate, sour cherries, pistachio ice cream

Selection of Award-winning ice cream (V)

(Vegan flavours available on request)

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(★) Vegan option available