



LUNCH MENU

Cheddar & Oregano Bread

To Begin

Raw & Cured £22

Scallop - Gilthead Bream - Cucumber - Horseradish - Chilli

Starters

Crab Tart £19

Spiced Crab Mayonnaise - Kohlrabi

Mackerel £15

Fennel, Gherkin & Caper Salad - Smoked Pâté

Specials

Lobster Risotto £32

Orange - Basil - Spring Onion

Main Courses

Bass £36

Vermouth Sauce - Celeriac - Leek

Monkfish £38

Spiced Butter - Cauliflower

Specials

Turbot on the Bone £50

Parsley, Lemon & Garlic Dressing - Confit Potatoes

Desserts

Profiteroles £12

80% Millot Farm Chocolate - Malted Orange Cream

Cinnamon & Apple Arctic Roll £12

Cider - Apple - Butterscotch

British Artisan Cheese £16

Bath Soft - Ragstone - Montgomery - Perl Las
Pickled Celery - Fig & Apple - Crackers

