Restaurant

Starters

Jerusalem Artichoke Soup, black truffle, potato crisp VG 544 kcal 8 Goat's Curd, baby heritage beetroot, fennel and honeycomb V 392 kcal 10 Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal 12 Air-Cured Beef, pickled treviso, chanterelle mushrooms, Bath blue cheese 519 kcal 12 Seared King Scallops, cauliflower purée, smoked pancetta, watercress, lemon 411 kcal 15 Truffle & Wild Mushroom Arancini, basil and tomato pesto, pine nuts V 491 kcal 9 Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal 12.95 Steamed Mussels, cider, crème fraîche, served with warm crusty bread 306/624 kcal 10/18 Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal 10.5 *Add* Smoked Haddock 112 kcal 4

Mains

Roast Salmon Fillet, chorizo, tomatoes, chickpeas and white beans 917 kcal 23.95

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 16.5 Add West Country Cheddar or Blue Cheese 112/141 kcal 2 | Add Maple-Cured Slab Bacon 201 kcal 2.5

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal 22

Slow-Cooked Beef, echalion shallots, mushrooms, red wine, glazed carrots, horseradish gremolata 892 kcal 24

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato V 739 kcal 19

Confit Duck Leg, sweet potato fondant, baby vegetables and cherry brandy sauce 911 kcal 24.95

Truffle Chicken Milanese, fried hen's egg, brioche crumb, truffle cream and Parmesan, watercress 987 kcal 24

Cod & Crab, fillet of cod topped with a crab & herb crust, crushed peas and a light butter sauce 789 kcal 25.95

Massaman Vegetable Curry, potatoes, red peppers and green beans, jasmine rice and crackers VG 788 kcal 20 Add Chicken 117 kcal | Beef 189 kcal | Prawns 176 kcal 6

Our dry aged steaks are sourced from responsible UK producers and dry-aged for 28 days in a Himalayan salt cave, ensuring exceptional flavour and tenderness

8oz Sirloin, watercress, roasted tomato 873 kcal 27.95 6oz Beef Fillet, confit shallots, sautéed spinach 712 kcal 33.95 Add Tiger Prawns 177 kcal 9

Add your choice of sauce - Béarnaise 397 kcal | Green Peppercorn 201 kcal | Chimichurri 182 kcal | Bone Marrow Gravy 115 kcal

Sides

Skinny Fries VG 255 kcal 5 Posh Fries, Parmesan and truffle 296 kcal 6 Thick Cut Chips VG 294 kcal 5 Steamed Samphire, lemon, sea salt V 108 kcal 6 Seasonal Greens V 189 kcal 5 Three Cheese Truffle Mac & Cheese 286 kcal 6 Mixed House Salad VG 136 kcal 5 Roasted Root Vegetables, honey, thyme V 347 kcal 5

The finer details

V vegetarian | VG vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.



KITCHEN