

**FRESHLY BAKED  
SOURDOUGH (V)**  
Salted English butter

**MARTINI GREEN OLIVES  
(VE)**  
Cerignola

## SAMPLE SET MENU

Three Courses for £20.00 per person

### TO START

Beetroot & Hens'  
Egg Salad (v)  
*Candied walnuts, Merlot vinegar  
(ve available)*

Wheeler's Scotch Egg  
*Colonel Mustard's sauce*

Crispy Devilled  
Whitebait  
*Sauce tartare, fresh lemon*

Heritage Tomato & Watercress  
Salad  
*Starter / Main  
Mozzarella, basil oil*

### MAIN COURSES

Sea Bass Á La Forestière  
*Buttered English leaf spinach,  
fricassée of woodland mushrooms, aged balsamic*

Butcher's Steak & Chips  
*Bearnaise sauce, chunky chips,  
piccolo tomatoes*

Creamy Polenta, Aged Italian Cheese (v)  
*Starter / Main  
Fricassée of woodland mushrooms,  
extra virgin olive oil*

Escalope of Chicken Milanese  
*Fresh rocket, piccolo tomatoes,  
pecorino, fresh lemon*

Mr Lamb's Shepherd's Pie  
*Creamy egg mashed potatoes,  
battered peas*

Gnocchi, Fresh Tomato Sauce (ve)  
*Starter / Main  
Fricassée of woodland mushrooms,  
cherry tomatoes, fresh basil*

### SIDES

Buttered Leaf Spinach (v) 3.50 / French Style Peas (v) 3.50 / Triple Cooked Chips (ve) 3.50 / Onion Rings (ve) 3.50  
Pommes Frites (ve) 3.50 / Green Salad, Truffle Dressing (ve) 3.50 / Buttered Green Peas (v) 3.50 / Pommes Vapeur (v) 3.50

### DESSERTS

Baked Vanilla Cheesecake (v)  
*Speak to your server for todays flavour*

Summer Fruits Poached in Sparkling Wine (ve)  
*Speak to your server for todays flavour*

Alex James' Blue Monday or  
Somerset Mature Cheddar (v)  
*Fig chutney, Peter's Yard biscuits*

Ice Creams & Sorbets (v)  
*Speak to your server for todays flavours*