

BY TOM SIMMONS

GARIBALDI £12 CAMPARI, FRESH GRAPEFRUIT MIAMI 75 £19 PLYMOUTH GIN, LEMON, BOLLINGER ROSÉ ALL DAY MARY £12 VODKA, TOMATO, TABASCO, LEMON, TOMS SPICE MIX

JULY SET MENU 3 COURSES FOR £34	
Ground Bakery Bread (v) £5 HOUSE BUTTERS	Gordal Olives (vn, gf) £4.5
Mushroom Croquettes (v) - 4 Piece £7 TRUFFLE MAYO, PARMESAN	Tea Brined, Fried Chicken - <i>3 Piece</i> LIME MAYO, CORIANDER, SESAME
STARTERS	MAINS
Leek & Potato Velouté (gf) SMOKED SALMON, POACHED EGG, WATERCRESS	Pembrokeshire Lamb Loin (+£5) COCO BEAN CASSOULET, SALSA VERDE
Chewy Carrots (v, gf) CROWDIE, SPICED SEEDS	Buttered Cod GREEN BEAN, OLIVE, SMOKED ANCHOVIES
Pressed Chicken Terrine ( $\pm 2$ ) PARFAIT, APRICOT CHUTNEY, PISTACHIO, BRIOCHE	Courgette Tart (v) TOMATO FONDUE, RICOTTA, BASIL BUTTER  All mains are served with a hasselback potatoes for the table
SIDES	DESSERTS
Mac 'n' Cheese (v) £6.5 MUSHROOM, TRUFFLE	'Banoffee Tart' (v) SALTED CARAMEL, CHOCOLATE, LIME
Tom's Chips (v, gf) PARMESAN, GARLIC	Vanilla Panna Cotta (v) RASPBERRY, PISTACHIO
Baked Potato Mash (v, gf) £6.5	Cheese From The Trolley (+£5)
Creamed Leeks & Spinach (gf) £6.5 NUTMEG, GARLIC	•

PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUESTS

(V) = VEGETARIAN (GF) = NO GLUTEN CONTAINING INGREDIENTS (VN) = VEGAN (VNO) = VEGAN OPTION

WE SOURCE THE BEST QUALITY SEASONAL INGREDIENTS. DUE TO SUPPLY & DEMAND,

THIS MAY MEAN WE RUN OUT OF CERTAIN DISHES.

ALL PRICES INCLUDE VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL