



Prix Fixe Lunch Menu

Available Monday - Friday Lunch
12 noon - 3pm

2 courses £20 | 3 courses £24

Nibbles

Colchester Oysters, shallot vinegar,	4 each / 21 half dozen
Perello olives <i>ve/gf</i>	5
Half dozen soft poached quail's eggs, celery salt <i>v/gf</i>	6
Hummus, toasted flatbread, olive oil, fresh herbs, sesame seeds, fried chickpeas <i>ve/gfo</i>	8
Padron peppers, sea salt, grilled lemon <i>ve/gf</i>	8
Honey & mustard chipolatas	8
Crispy pork belly bites, Korean bbq sauce, kimchi	9
Fried cod's cheeks, curry mayo	12
Panko Devon squid, honey chilli sauce	12

Starters

Mushroom & fresh truffle soup, sourdough baguette, Neatherend Farm butter <i>v/vgo/gfo</i>	12
French onion soup, Gruyere, crouton <i>gfo</i>	12
Chicken liver parfait, fig relish, toasted brioche	12
Tomato & basil tart, basil mascarpone, aioli, parmesan, winter leaves	12
Twice baked cheddar soufflé, wholegrain mustard, spinach, cheddar mornay	12
Crevette & Atlantic prawn cocktail, Bloody Mary dressing, caviar, sourdough crisp <i>gfo</i>	14
Pan fried wood pigeon Breast, Blenheim mushrooms, green beans, port sauce	14
Shell roasted Scottish scallops, bacon lardon, samphire, shellfish butter, sourdough crumb <i>gfo</i>	16
Baked Hampshire Tunworth cheese (<i>to share</i>), fig chutney, sourdough baguette <i>gfo</i>	20

Mains

Roast crown prince squash, red onion, kale, tahini, pomegranate dressing, Za'tar, pumpkin seeds <i>ve</i>	19
Salt baked charcoal grilled celeriac, sautéed Blenheim mushrooms, walnut migas, fried kale <i>ve</i>	21
Roscoff onion tarte tatin, soft herb creme fraiche, blue cheese, poached pear, walnuts, winter leaves	21
The WA double cheeseburger, Swiss cheese, bacon, miso onions, house garnish, bistro fries <i>gfo</i>	21
Roast confit rabbit leg, smoked bacon, green beans, mustard sauce <i>gf</i>	24
Roast breast of Cotswold pheasant, confit leg boulangere potatoes, sautéed spinach <i>gf</i>	26
Devonshire rose veal chop grilled over charcoal, Béarnaise sauce, chips, Dorset watercress <i>gf</i>	28
Charcoal roasted "Tandoori" partridge, basmati rice, green beans, almonds, poppadums, <i>gf</i>	28
Chargrilled Cotswold lamb chops, heritage carrots, dauphinoise, red wine jus <i>gf</i>	32

Seafood (please see today's fish boards)

Beer battered cod fillet, pea puree, tartare sauce, grilled lemon, curry sauce, hand cut chips <i>gf</i>	24
Whole Cornish sole, lemon & caper butter, crayfish, samphire <i>gf</i>	26
"Gambas Rojas" Giant Atlantic prawns, paprika & sherry butter, bistro fries <i>gf</i>	28
Charcoal roasted Cornish monkfish tail, pancetta, puy lentils, king cabbage, port sauce <i>gf</i>	28
Wild sea bass fillet, Devon mussels, bouillabaisse sauce, new potatoes <i>gf</i>	33

Steaks

Dry aged in house & cooked over charcoal served with rocket & mustard salad, bistro fries or hand cut chips

10oz Sirloin 34 | 10oz Rib-eye 36 | 8oz fillet 42 | 1kg Cote du Beof to share 70

Sauces £3 each Béarnaise | Red wine sauce | Peppercorn

Sides Hand cut chips/Bistro fries 6 | Green beans, garlic, almonds 7 | House salad 6 |

Tenderstem broccoli, garlic & chilli 7 | Creamed mash 6 | Dauphinoise 7

Allergens: Please inform us of any allergens or intolerances before ordering. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink. For our team: A discretionary service charge of 12.5% will be applied to your bill. All gratuities are shared amongst the team.