



Chris Wheeler

TASTING MENU

(Available Friday-Saturday Evenings)

Please note that the whole table must enjoy the Tasting Menu

£79 per person

Chef's Amuse-bouche

served with a Wookey Hole Cheddar and Thyme Bon-bon

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Warm Goat's Cheese, Mozzarella and Sweet Potato Roulade

with Roasted Fig, Green Beans and Rocket Salad, Walnut Dressing

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Pan-fried Scallop and Black Pudding

with Quince Puree, Red Apple Gel and Caviar

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Lemon Sorbet with Home-made "Gingercello" Shot

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Roast Fillet of Beef

with Truffle Mash, Mini Guinness, Mushroom and Beef Pie,

Mini Parsnips and Shallot Jus

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Chef's Deconstructed Chocolate Bar

Chocolate and Orange Mousse, Orange and Ginger Rice Pudding, Caramelised Ginger, Orange infused Puffed Rice, Home-made White Chocolate and Marmalade Ripple Ice cream

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Coffee or Tea with Petit Fours

Menu items are subject to change based on seasonal availability.

GF – Gluten Free, GFA – Gluten Free available, DF – Dairy Free, V – Vegetarian, VG - Vegan, VGA – Vegan Available

Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.

Please advise a member of staff in advance of any dietary requirements.

A 12.5% discretionary service charge will be added to your bill.