

SET MENU

STARTERS

- Smoked pigeon breast**, plum, orange gel, chicory, hazelnut salad
- Hand dived scallops**, chorizo and chilli jam, cauliflower, salsa verde (£7 supplement)
- Whipped Bath blue cheese**, poached pear, celery, grapes, walnut, red wine reduction
- Whisky and soy-cured seatrout**, herb crème fraîche, beetroot, toasted rye bread

MAINS

- Pan fried venison loin**, black pudding, salt baked beetroot, fermented blackberry, game jus (£8 supplement)
- Pan fried stone bass**, celeriac, hen of the woods mushroom, saffron and mussel velouté, shellfish oil
- Pork loin**, crispy cheek, black garlic, braised red cabbage, pomme purée, glazed carrot, cider sauce.
- Butternut squash wellington**, Hasselback potatoes, seasonal greens, onion gravy

ADDITIONAL SIDES

- Chunky chips **£4.50**
- Parmesan and truffle chips **£6.50**
- Fries **£4.00**
- Mixed side salad **£5.00**
- Tempura purple sprouting broccoli, crispy capers **£7.00**

DESSERTS

- Passionfruit set cream**, mango and coconut
- Plum tarte fine**, almond crumble, yoghurt sorbet
- Dark chocolate delight**, miso caramel, autumn raspberries, sourdough ice cream
- Selection of West Country cheese**, apple, celery, crackers **£5 supplement**

2 courses £28.95

3 courses £34.95

"Due to the small size of our kitchen at Hornsbury Mill, all 14 major allergens are present and prepared in a shared, open space. While we maintain strict cleaning and hygiene standards, we do not have dedicated allergen-free preparation areas or equipment. Therefore, we cannot strictly avoid cross-contamination and cannot guarantee that any dish is 100% free from traces of any allergen."

"We have a detailed matrix of the intentional ingredients in all our dishes. Please speak to a member of our team about your requirements before ordering so you can make an informed decision."