

Wines of the Week

Ceps du Sud Viognier - Languedoc, France

Wonderfully aromatic with peach and plump dried apricots on the nose.

The palate is soft and fruity, with more stone fruit, a hint of spice and a fresh finish. This is pure Mediterranean deliciousness!!

500ml carafe £17.50

Jean-Luc Colombo Les Collines aux Lavandes Rosé

A light, refreshing, dry rosé with abundant yet subtle red fruit characters, dominated by powerful aromas reminiscent of the Mediterranean

500ml carafe £15

Fleurie Millesime Cave de Fleurie - Beaujolais, France

We like to serve this fresh Beaujolais lightly chilled to bring out the crunchy cherry fruit and expressive character. Ask for an ice bucket to keep it bright and eager.

500ml carafe £20

Light Lunch 12-2.30pm

Ploughman's board, Montgomery cheddar & Colston Bassett £12

Sourdough sandwich, leaf salad & skin on fries £8
Beef & horseradish | Ham & mustard | Cheddar & tomato

Market Menu

2 courses £18.50 - 3 courses £22

Monday to Saturday 12-2:30pm - Monday to Thursday 6-9pm

Celeriac soup (v)

Buck rarebit, tomato (v)



Braised beef feather blade, bacon, creamed potatoes, kale

Crushed pea & wild garlic risotto (v)



Sticky toffee pudding, stem ginger ice cream

Selection of cheese & biscuits