

Dinner menu

Snacks

Marinated olives £4

Sourdough, hummus, homemade butter £4

West country tapas

Mackerel rilette, smoked cod's roe, pickled cucumber, saffron potato £7.5

Heritage beetroots, hazelnut cracker, blue cheese, red gem, candied walnuts £7

Chicken liver parfait, pear chutney, brioche £7.5

Braised pigs cheek, celeriac, crackling, cider vinegar apples £7

Braised shoulder of Beeswax lamb, caper jam, goats curd, caramelised chicory £9

Spiced parsnip soup, parsnip crisps, bread £6.5

Devilled Brixham whitebait, lemon mayonnaise £6.5

Sides

Yellow Broman courgette, kale, tender stem broccoli £4

Local leaves, red poached apples, pickled carrots, pumpkin seeds £4

Polenta chips, pecorino, truffle oil £4

Mains

THE BIRD chicken pie, hispi cabbage, mash, chicken sauce £17

Cornish cod, roasted cauliflower, sea vegetables, clams £19

Wiltshire venison haunch, heritage carrot, braised shoulder, juniper £20

Squash gnocchi, chard, pecorino, toasted pumpkin seeds, truffle £16

Beeswax 8oz sirloin, triple cooked chips, king oyster mushroom, roast garlic butter £24

Battered Cornwall haddock, chips, minted peas, tartar £16

Beef burger, tomato chilli chutney, slaw, fries £16

Sweet Plates

Blackberry cheesecake, gin & tonic, sorbet £8

Whipped hibiscus panna cotta, tulle, plums, vanilla ice cream £8

Valrhona chocolate mousse, cherries, chantilly £9

Selection of Somerset & West Country cheeses, crackers, jelly, apple & vanilla chutney £10

Selection of homemade ice-cream & sorbets £6.5

Coffee or tea, sweet treats £4.5

Before ordering please let a member of the team know if you have any allergies or dietary requirements so we can guide you.

All prices are inclusive of VAT and please note a 10% discretionary service charge will be added to your bill.



Fixed price menu

Dinner: Tuesday - Friday 6pm-7pm

Lunch: Wednesday - Saturday 12noon - 3pm

Two courses £20

Three courses £25

Sourdough, homemade butter £3

Starters

Chicken liver parfait, pear chutney, brioche

Potted Morecambe Bay shrimp, nutmeg, lemon, crackers

Beetroot salad, red gem, blue cheese

Mains

Local corn fed chicken, mash, chard, chicken sauce

Line-caught Cornish pollock, borlotti beans, caviar sauce

Gnocchi, squash, broccoli

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Atworth apple crumble, clotted cream

Somerset cheddar, chutney, crackers

Coffee or tea, sweet treats £4.5