



SEASONS

KITCHEN

Fixed Price Menu

Available Mon- Fri
From 12pm

Enjoy two courses* for **£34** or three* for **£40**

*Offer applies to one starter, main course and dessert per person

TO START

Salmon Gravadlax

Crème Fraiche, Pickled Cucumber, Exmoor Caviar, Fennel, Rye Bread

Ham Hock Terrine **DF**

Gribiche Sauce, Parsley Mayonnaise, Toasted Sourdough

Goats Cheese Fritters **V**

Truffle Mayonnaise, Pickled Mushrooms, Frisee Salad

Smoked Beetroot Tartare **VG**

Smashed Avocado, Horseradish Creme
Fraiche, Fennel Crisp Bread

TO DINE

Panfried Seabass

Roasted Cauliflower, Confit Lemon & Spelt Risotto

Ale Braised Featherblade

Champ Mash, Caramelised Onion, Beef Fat Carrot, Beer & Onion Jus

Miso Glazed Aubergine **VG**

Pickled Radish, Sauteed Chinese Leaf, Enoki Mushroom, Sesame

Seasons Bhaji Burger **VG**

Mango Chutney, Coconut Yoghurt Raita,
Carrot Slaw, Carrot Bun, Chaat Masala Fries

TO FINISH

Snickers Bocker Glory **NUTS**

Peanut Butter Ice Cream, Clotted Cream Fudge, Chocolate Honey Comb, Peanut Sauce.

GF available on request

Sticky Toffee Pudding

Vanilla Ice Cream,

Chocolate Marquise

Dark Chocolate Ice Cream

Spiced Apple Crumble Tart

Served with Salted Caramel Ice Cream

VG, GF available on request

VG Vegan

GF Gluten Free
Ingredients

DF Dairy Free
Ingredients

V Vegetarian

NUTS Contains Nuts

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available on request.

A discretionary service charge of 12% will be added to your bill.