

DINNER



OUR SOURDOUGH
olive oil, marmite butter 4.5 gfo

NOCELLARA OLIVES 4 v, gf

TO START

COD CHEEK SCAMPI
spiced tomato compote, curried mayonnaise 7

SPINACH GNOCCHI
minted pea purée, west country asparagus, pine nuts, feta v, vgo, ns 7.5 / 16.5

ROASTED HERITAGE TOMATOES
sourdough toast 6.5 vg, gfo

GRILLED OCTOPUS
chorizo, caperberries, romesco, confit egg yolk 8.5 gf

ROASTED PIGEON BREAST
summer leaves, sourdough croutons, pickled shimeji mushrooms, pine nuts 8.5 ns

TO FOLLOW

FILLET OF BRILL
jersey royals, burnt leek, samphire, beurre blanc 19 gf

GRILLED AUBERGINE
smoked baba ganoush, pomegranate, fennel & lemon salad 18.5 vg, gf

PAN FRIED LAMB RUMP
confit potato pavé, ewes curd, garden pes, grilled courgette, salsa verde 21 gf

AGED FILLET OF STOKES MARSH BEEF
braised shin, westcombe cheddar mash, wilted spinach, west country asparagus, pan jus 24 gf

SIRLOIN BURGER
rarebit, beer braised onions, tomato, little gem, pickles, fries 15

TO FINISH

LEMON TART
white chocolate, crème fraîche, pistachio, elderberry fritters, freeze-dried raspberry 8 v

DARK CHOCOLATE CRÉMEUX
hazelnuts, honeycomb, macerated strawberries, basil 8.5 v, gf

BOOZY AFFOGATO
vanilla bean ice cream, coffee liqueur 6 v, vgo, gf

LOCAL CHEESES
onion chutney, our sourdough, marmite butter 9.5 v, gfo