

DINNER



OUR SOURDOUGH
olive oil, marmite butter 5 gfo

NOCELLARA OLIVES 4 v, gf

TO START

TEMPURA MONKFISH
spiced tomato compôte, masala mayonnaise 8

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

HEIRLOOM TOMATO BRUSCHETTA
basil, mozzarella, sourdough 7.5 v, vgo, gfo

CHARGRILLED OCTOPUS
chorizo, caperberries, romesco, confit egg yolk 9 gf

CURRIED LAMB SCOTCH EGG
raita, bhaji onions 8.5

TO FOLLOW

TODAY'S MARKET FISH
please ask server for details

CHARGRILLED COURGETTE
harissa fregola, roasted vine tomatoes, tahini dressing, toasted pumpkin seeds 17 vg, ns

PORK BELLY
pea purée, ham hock and black pudding bon bon, puffed crackling, celeriac rémoulade, jus 19.5 gfo

AGED FILLET OF STOKES MARSH BEEF
braised shin, westcombe cheddar mash, wilted spinach, west country asparagus, pan jus 24.5 gf

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

TO FINISH

BLUEBERRY CRÈME BRÛLÉE
honey shortbread 7 v, gfo

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