

# DINNER



## TO START

### WEST COUNTRY CIDER RAREBIT

chilli jam, watercress 7.5 v, gfo

### TEMPURA MONKFISH

spiced tomato compôte, curried mayonnaise, pickled chillies 8.5

### PAN SEARED SCALLOPS

picanté chorizo, black pudding, frisée 11.75 gfo

### SAAG ALOO FRITTER

lentil dhal, pickled chillies, coriander, bhaji onions 7.5 vg, gfo

### HAM HOCK & PISTACHIO TERRINE

beetroot pickled quail egg, sourdough, piccalilli 8 gfo, ns

### LAMB FAGGOT

split peas, salsa verde, red wine jus 8.5

## TO FOLLOW

### TODAY'S MARKET FISH

*please ask for details*

### CHESTNUT & OYSTER MUSHROOM STROGANOFF

smoked crème fraîche, quinoa, pomegranate 16 v, vgo, gf

### WILTSHIRE PORK BELLY

pea purée, spring slaw, balsamic glazed carrot, black pudding bon bon, red wine jus 21 gfo

### PAN ROASTED LAMB RUMP

smoked parsnip purée, lamb belly and potato pressé, buttered spring greens, red wine & rosemary jus 24 gf

### BEEF & BONE MARROW BURGER

rarebit, streaky bacon, beer braised onions, tomato, lettuce, pickles, fries 15 gfo