

DINNER



OUR SOURDOUGH

olive oil, marmite butter 5 gfo

NOCELLARA OLIVES 4 v, gf

TO START

TODAY'S SOUP

rosemary & garlic focaccia 7 v, vgo, gfo

TEMPURA MONKFISH

spiced tomato compôte, curried mayonnaise, pickled chillies 8

GARLIC & CHILLI CREVETTES

sourdough, watercress 9 gfo

WEST COUNTRY CIDER RAREBIT

sourdough, chilli jam, watercress 7 v, gfo

WILD BOAR SCOTCH EGG

chorizo jam 8.5

TO FOLLOW

TODAY'S MARKET FISH

please ask server for details

CHARGRILLED COURGETTE

harissa fregola, roasted vine tomatoes, spiced hummus, toasted pumpkin seeds 17 vg, ns

HARISSA CHICKPEA & LENTIL DHAL

bhaji onion, coriander, dukkah 15 vg

PORK BELLY

roasted squash purée, ham hock and black pudding bon bon, puffed crackling, celeriac rémoulade, crispy cavolo nero, jus 19.5 gfo

AGED FILLET OF STOKES MARSH BEEF

braised shin, westcombe cheddar mash, wilted spinach, baby root veg, red wine jus 24.5 gf

SIRLOIN BURGER

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



TO FINISH

BLUEBERRY CRÈME BRÛLÉE

honey shortbread 7 v, gfo

STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel 8 v

DARK CHOCOLATE CRÉMEUX

hazelnuts, honeycomb, macerated blackberries, 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