

— CONVERSE | DINE | UNWIND —
SADLERS
— RESTAURANT —

Snacks

Almonds & olives £5 (VG, GF)

Warm sourdough whipped butter £4 (V,GF)

Marinated anchovies £7 (GF)

Celeriac, pickles, chilli, baked ricotta £5 (V,GF)

Starters

Arancini. Wild garlic, pecorino £6 (V, GF)

Dorset crab, roasted leeks, tarragon hollandaise £10.50 (GF)

Seaweed cured Trout, tomato and kelp dressing £9.50 (GF)

Salt baked celeriac, stracciatella, wild garlic £9 (V, GF)

Dorset Scallops, asparagus, elderflower sauce £15 (GF)

Mains

Pork shoulder and trotter ragu, cavatelli, pangrattato £15

Courgettes, ricotta, peas, nettle £12 (V, VG*, GF)

Roast Cod, turnip, Somerset cider, keta caviar £20 (GF)

Baked kohlrabi, caper and rainbow chard, hazelnut pesto £15 (VG, GF)

Lamb loin, kohlrabi, grilled bitter leaf, peppercorn jus £29 (GF)

300g sirloin, grilled asparagus, bone marrow, new potatoes £38 (GF)

Sides

Fried new potatoes, anchovy mayonnaise, parmesan £7 (GF)

Roasted savoy cabbage, bagna cauda £8 (V, VG*, GF)

Roasted Wye Valley asparagus, wild garlic butter £8(V, GF)

Desserts

Dark chocolate cremeux, macerated orange £9 (VG*, GF)

Saffron poached pear, mascarpone, almond streusel £8.50 (VG*, GF)

Rhubarb, white chocolate, matcha £8 (V, GF)

Baked apples, almond & oat streusel, vanilla ice cream £8 (V)