



### Snacks

Almonds & olives £5 (VG, GF)

Warm sourdough whipped butter £4 (V,GF)

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

### Starters

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

Dorset crab, roasted leeks, tarragon hollandaise £12.50 (GF)

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

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

Dorset Scallops, asparagus, tomato salsa £15 (GF)

### Mains

Pork shoulder and trotter ragu, cavatelli, pangrattato £15

Orecchiette, green lentil & tomato ragu £14 (VG, GF\*)

Roast Cod, turnip, Somerset cider, keta caviar £22 (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)

Cheddar Valley strawberries, white chocolate mousse, fennel seeds, £9 (V, GF)

Baked apples, almond & oat streusel, vanilla ice cream £9 (V)

**V · Vegetarian VG · Vegan VG\* · Vegan Option Available GF · Gluten Free \*Option**  
**Please inform a member of our team of any allergies or dietary requirements before ordering**