



## Tapas

Arancini, spring pesto, Parmesan £6 (V)

Pan con tomate - tomato toast, garlic confit, olive oil £6 (VG, GF)

Caponata - braised tomato with aubergine, courgette, pine nuts, basil £6 (VG, GF)

Fried mushrooms with sherry and Serrano ham £8 (GF)

Steamed mussels with Somerset cider and smoked pancetta £12 (GF)

Baked hake with saffron, chickpeas and spinach £11 (GF)

Pot-roasted Savoy cabbage, bagna cauda £8 (VG, GF)

Lamb meatballs with tomato ragu £11 (GF)

Fried potatoes with anchovy mayonnaise and parmesan £7 (GF)

Warm sourdough with red wine and garlic dip £5 (VG)

Roasted prawns with burnt chilli and garlic butter £14 (GF)

## Mains

Pork shoulder and trotter ragu, cavatelli, pangrattato £16

Orecchiette, green lentil & tomato ragu £15 (VG, GF\*)

Roast cod, turnip, Somerset cider, keta caviar £22 (GF)

Spaghetti carbonara, smoked pancetta, pecorino cheese £17

Fried gnocchi, tomato sauce, basil, burrata £15 (V)

300g Sirloin steak, roasted asparagus, fried new potatoes £38 (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**