



Tapas

- Pan con tomate - tomato toast, garlic confit, olive oil £6 (VG, GF)
- Runner beans, feta, mint, bagna cauda £9 (V, 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)
- Beef merguez sausage, celeriac & fennel remoulade £12
- Lamb meatballs with tomato ragu £11 (GF)
- Fried potatoes with anchovy mayonnaise and parmesan £7 (GF)
- Beetroot, ajo blanco, sweet & sour vinaigrette, pickled chilli £9 (VG, GF)
- 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*)
- Roasted monkfish, tomato butter, white beans, cucumber, brown shrimp £24 (GF)
- Spaghetti carbonara, smoked pancetta, pecorino cheese £17
- 300g sirloin steak, roast tomato, pesto, 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)
- Cheese & biscuits, Brie, Cheddar, blue cheese £12 (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