

## Menu

Snacks		Artisan Boards	
Bread & cultured butter for 2	£4.00	Cheese Somerset Pomona + £5.50	From £9.00
Mixed olives VG	£4.00		_
Smoked almonds VG	£4.00	Charcuterie Amontillado Sherry + £6.90	From £9.00
Anchovies on toast	£4.75	Charcuterie & cheese Manzanilla Sherry + £5.80	£18.00
Roasted fava beans & peas VG	£3.50	Extra crackers / chutney / butter	£0.50
Small plates			
Courgette fritti, aioli V	£6.75	Green beans, fermented barley & walnut ketchup, VSOP Gouda	£6.50
Bath chaps, bramley apple	£7.50	Tenderstem broccoli, chilli, chermoula VG	£6.50
Celeriac Waldorf salad, pecans V	£7.00	Smoked cods roe, onion toast	£6.75
Golden beetroot, sour cream, almonds	£7.00	Dartmoor venison, Jerusalem artichoke	£11.25
Hummus, pickled carrots VG	£6.00	Cod, smoked miso, squash	£9.75
Pommes anna, Wiltshire truffle mushroom ketchup V	£9.50	Scottish mussels, sobrasada, flatbread	£7.00
Puddings			
Lemon sorbet, dark chocolate VG	£3.50	Tonka bean ice cream	
Davis also a siste autisticales	67.75	Single scoop V	£3.50
Dark chocolate, artichoke, hazelnut, malt ∨	£7.75	Pedro Ximenez Sherry V	£7.50
Choux au craquelin, apple compote, custard V	£7.00	Affogato, caramel rum V	£7.50

V - Vegetarian / VG - Vegan

## **Dine In Discount**

We are happy to offer all our dine in guests a 5% discount against all retail wine purchases made on the day.