



Evening Grazing Menu

Fri, December 15th 2023

Gordal olives | rosemary | lemon | garlic 4.75 (ve/gf)

Our slow fermented focaccia | olive oil | balsamic 4 (ve)

Butternut & feta dip | candied pecan | crispy sage | chilli oil scraps 5.5 (v/gf)

Hummus | burnt orange & harrisa chickpeas | zhoug | Aleppo chilli 6.5 (ve/gf)

Salt baked beetroot | horseradish buttermilk dressing | dill | pistachio 7.5 (v/gf)

Roasted roots | satay sauce | nuoc cham | toasted sesame 8 (ve/gf)

Hasselback squash | Moroccan lentils | chermoula 7.5 (ve/gf)

Hispi cabbage | black garlic aioli | soy glaze | peanut serundeng 8.5 (ve/gf)

Buttermilk fried turkey | n'duja & garlic honey butter | Old Winchester | mascarpone bread sauce 14 (gf)

Pigs in blankets | Somerset Cider Brandy | maple & mustard glaze | crispy onion | cranberry sauce 9 (df)

Roast belly of pork | burnt butter apple sauce | pickled fennel | crispy sage 15 (gf/dfo)

Crispy fried oyster mushroom "wings" | mulled cranberry Buffalo | ranch | pickled celery 9 (ve/gf)

Mac & cheese | organic Somerset cheddar | chestnut & roasted garlic crumble 10 (v)

Crispy potatoes | hazelnut & sweet pepper romesco | winter chimichurri 7.5 (ve/gf)

Loaded fries | massaman curry | black garlic aioli | spring onion | som tam 7 (ve/gf)

Skinny fries 4.5 (ve/gf)

Warm maple and pecan pie | clotted cream 7.5 (v)

Sticky toffee pudding | toffee sauce | pouring cream 6.5 (v)

Vegan chocolate, hazelnut millionaire's tart | vegan vanilla gelato 7.5 (ve/gfo)

df. = Dairy Free
gf = Gluten Free
v = Vegetarian
ve = Vegan

We are unable to provide change for cash payments

PLEASE INFORM US OF ANY ALLERGIES
OR DIETARY REQUIREMENTS
each time you place your order each time you

dfo = df Option available
gfo = gf Option available
veo = ve Option available
vo = v Option available

