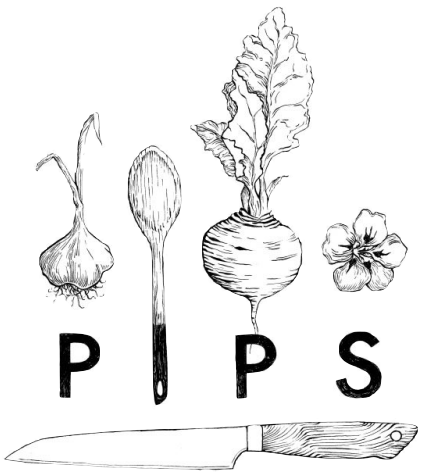
nibbles



Halloumi | hot honey butter | crispy sage (v/ng)

Our bakery's slow fermented focaccia (ve)

Kimchi | gochujang glazed almonds (ve/ng)

Labneh | chermoula | chilli oil (v/ng)

small plates

We recommend 2-3 plates per person

Roasted root veg | satay dressing | sesame and almond crumble (ve/ng)

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

Steve's leaves | orange dressing | pistachio dukkah | house pickles (ve/ng)

House smoked turkey | pan juices | Vietnamese chimichurri | crispy garlic (ng)

Crispy mushroom wings | chipotle & cranberry hot sauce | ranch (ve/ng)

Pigs in blankets | Somerset cider brandy glaze | roasted apple | crispy onion & sage (nd)

Triple cooked potatoes | rosemary salt | pickled walnut ketchup (ve)

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

Skinny fries (ve/ng)

Homemade dip

black garlic aioli (ve/ng) | chipotle and cranberry hot sauce (ve/ng) | pickled walnut ketchup (ve) | vegan ranch (ve/ng) | habanero &

puddings

Chocolate, Orange and Almond Sponge (v/gf)

Millionaire's Chocolate & Hazelnut Cookie Tart (ve/gf)

S'mores Brownie | Baboo vanilla gelato (v)

Eggnog Custard Slice (v)

Decorate your own Gingerbread House (v/gf)

nd = non dairy ingredients
ndo = non dairy option
ng = non gluten ingredients
ngo = non dairy option

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

v = vegetarian ingredien
ve = vegan ingredien