

A LA CARTE

NIBBLES

HOMEMADE BREAD <i>with miso butter (v)</i>	3
PITTED NOCELLARA & KALAMATA OLIVES <i>(ve) (gf)</i>	3

STARTERS

SPRING SALAD <i>Mixed leaves, shaved asparagus and fennel, peas, broad beans, artichoke, radish, sun-dried tomatoes and cucumber dressed with a Riesling vinaigrette, with crispy smoked paprika rice tuile (ve) (gf)</i>	7.5
BURRATA <i>Served with Datterini tomato coulis, yellow cherry tomatoes, sun-dried tomatoes and balsamic pearls (v) (gf)</i>	8.5
BRUSCHETTA <i>Toasted homemade bread, served with melted mozzarella and Parma ham (gf on request)</i>	8
SCALLOPS <i>With a spiced herb gratin, served in a pastry shell, with a parsnip and curry sauce</i>	13
TEMPURA PRAWNS & WHITEBAIT <i>With crispy kale and aioli (df)</i>	9

MAINS

HOMEMADE WHOLEMEAL TAGLIATELLE <i>With artichoke sauce, Taggiasca olives and Jerusalem artichoke crisps (ve)</i>	16
ASPARAGUS & TRUFFLE RISOTTO <i>Served with cured egg yolk (v) (gf) (ve adaptable)</i>	17
STONE BASS FILLET <i>Served with samphire and a parsnip and curry sauce (df) (gf)</i>	20
PORK TRIO <i>Slow roasted pork belly, collar roulade and a pork bonbon served with Braeburn apple sauce, onion chutney and jus</i>	19
BOZ RUBY & WHITE SIRLOIN <i>Served with homemade triple cooked chips, rocket salad and sun-dried tomatoes (gf) (df upon request)</i>	25

SIDES

SAUCES <i>Peppercorn or Blue Cheese</i>	3
ROCKET SALAD <i>With Parmesan and balsamic glaze (v) (gf)</i>	3.5
SAUTÉED NEW POTATO <i>With pancetta and a herby butter (gf)</i>	3.5
TRIPLE COOKED CHIPS <i>(ve) (gf)</i>	3
ROASTED TENDERSTEM BROCCOLI <i>With chilli & garlic oil and toasted almonds (ve) (gf)</i>	4
SICILIAN CAPONATA <i>Aubergine, courgette, tomatoes, celery and onion in tomato sauce (ve) (gf)</i>	4

DESSERTS

TRIPLE CHOCOLATE MOUSSE <i>Served with an amaretti biscuit crumb (v)</i>	7.5
HOMEMADE PROFITEROLES <i>With a berry cream and fresh berries</i>	7
NUTELLA CHEESECAKE <i>With toasted hazelnuts and fresh berries</i>	7
POACHED PEACH <i>With Amaretto foam and toasted almonds (ve) (gf)</i>	6.5
CHEESEBOARD <i>A selection of the finest West Country cheeses (v)</i>	9

Please let a member of staff know if you have any allergies or intolerances when you order.

v = vegetarian ~ ve = vegan ~ gf = gluten free ~ df = dairy free

A 10% discretionary service charge will be added to your final bill