

Nibbles

House Breads - Rosemary Focaccia, Sourdough, Spelt and Honey Loaf
Cold Pressed Rapeseed Oil (vg) / Whipped Chicken Skin Butter £6
Crispy Wiltshire Lamb Breast - Gremolata, Pea and Mint £6 (gf)
Brixham Crab and Lobster Bisque Arancini - Preserved Lemon Aioli £7.5 (gf)
Kalamata and Nocarella Olives - Aromatic and Citrus Marinated £5 (vq/qf)

To Start

Miniature Wiltshire Venison Faggots - Celeriac, Date and Red Wine Jus, Gastrique £9.5

Wiltshire Pork Cheek, Chicken and Pistachio Terrine - Pear Chutney, Pickles, Spelt and Honey Loaf,

Whipped Chicken Skin Butter £11 (cqf)

Brixham Crab and Crayfish Salad - Dill Cucumber, Capers, Radish, Gastrique £13.5 (gf)

Light Salad - Maple Parsnip, Whipped Feta, Bromham Beetroot, Garden Leaf, Toasted Seeds, Vinaigrette £8(vg/gf)

Brixham Mackerel - Fennel and Orange, Lemon, Dill, Buttermilk, Basil £13.5

Old Winchester Doughnut - Westcountry Mornay, Chives £8

Main Course

Wiltshire Onion Soup - Old Winchester Crositini (cqf) £8

Crispy Brixham Plaice - Warm Tartar, Marrowfats, Lemon, Cider Salt, Triple Cooked Chips £20 (gf)
Wiltshire Venison Loin - Asparagus, Garden Pea, Black Garlic Potato, Blackberry Jus £30 (gf)
Salt Baked Celeriac - Bromham Beetroot, Celeriac, Pearl Barley, Miso Broth, Red Vein Sorrell £22 (vg)
Cornish Brill - Stornoway Black Pudding and Potato Terrine, Monks beard, Crayfish Sauce £28.5
80z Onglet Steak - Shallot, Mushroom, Gremolata, Tewkesbury Relish, Triple Cooked Chips £26
Tagliatelle of Braised Wiltshire Ox Cheek - West country Mornay, Beef Broth, Marrowfats £19
Beef Burger - House Blend 60z Wiltshire Beef Burger, Sandridge Farm Streaky, American Cheese, Black
Garlic Aioli, and Crispy Leaf in Grilled Brioche, served With Fries £18
Vegan Burger - Bromham Beetroot, Falafel, Dill Pickle, Hummus, Harissa Yoghurt, Crisp Leaf, Potato
Brioche Bun, served with Fries £18 (vg)

Additions - £6 each

Angel Pie - (ask for our pie of the moment) Braised Peas, Caramelized Onion, Creamed Potato, Jus £18

Asparagus, Gremolata, Pea and Mint (vg) Triple Cooked Chips Braised Peas, Caramelized Onion, Jus Salad of Beetroot, Parsnip, Leaf, Seeds (vg) Dressed Leaves Pearl Barley, Mushroom and Celeriac