

Small Plates

Olives £4 | Homemade focaccia with oils and whipped butter £5.50 | Homemade Scotch Egg £7.50 | Whole Baked Camembert - *Toasted sourdough*, *red onion chutney* (to share) £16 V, GFO |

Starters

Slow Cooked Hallgate Farm Duck Egg - Smoked celeriac, ham fat brioche soldier, Tunworth cheese foam £10

Isle Of Wight Tomato Salad - Goats curd, olive tapenade and chive oil £7.50 or mains portion £15. GF

Smoking Cheddar and Ham Hock Croquettes - With a bitter leaf salad and textures of piccalilli £9

Salt & Pepper Squid - Lime emulsion and micro coriander £10 GF DF

Cured Salmon - Poached mussels, purple sprouting broccoli and a buttermilk & dill dressing £9 GF DF

Classics

Chefs Burger or Moving Mountains Burger - *Skinny fries and homemade slaw* £18 GFO/VG DF (Vegan burger is not GF)

Fish & Chips - Beer battered haddock, crushed peas and tartar sauce £17 GFO DF

Ham, Egg & Chips - Bourbon glazed ham, thick cut chips and a duck egg £16 GF DF

8oz 28-day Dry Aged Somerset Sirloin - Served with triple cooked pink fir potatoes with wholegrain mustard and brie, bone-marrow and green peppercorn jus £28 GF DF

Wild Garlic Risotto - Spring fricassee, truffled ricotta and toasted hazelnuts £15 GF VGO DFO

Add chicken for £5.

Market Fish - Roasted cauliflower, cauliflower puree, caper and chive sauce with wilted monk's beard - Varied price GF

Sides

Thick Cut Chips | Skinny Fries | Sesame Fine Beans | Triple Cooked Pink Firs Potatoes with Whole Grain Mustard £6 | Charred Hispi Cabbage with Chilli Oil | Mixed Salad

(All £4)

GF: Gluten Free | VG: Vegan | DF: Dairy Free | GFO: Gluten Free Option

If you require a gluten free option please let a member of staff know.

Full Allergen list available on request please ask your server for details. An optional service charge of 12.5% will be added to your bill, please note it is our policy to divide all gratuities equally amongst our team.