
Snacks

Salami sticks 4

With walnuts & Roquefort cheese

Manchego 5

With honey & chilli flakes

Bruschetta 4.5/7 (ve)

With fresh tomatoes garlic, tarragon oil & wild rocket

Nocellara 4 olives (v)**Luxury nuts (v) 4**

Truffle & Pecorino cheese, almonds, cashews pecans & macadamias

Sourdough bread 5.5

Early harvest olive oil (ve), balsamic vinegar (ve) & smoked sea salt butter (v)

Small plates

Padron Peppers 7 (v)

With yoghurt, black lime & Aleppo chilli

King Prawns 9/16 NEW

Cooked in Falanghina White Wine, with samphire, garlic, orange & chilli
Enjoy with a glass of Castaño Macabeo for £5.79 (125ml)

Burrata 8 (v)

With roast asparagus, pistachios, lemon, chilli & salsa verde

Smoked Mackerel & preserved lemon pâté 8

With pickled shallots & sourdough

Dipping Camembert 12

With hazelnuts, grapes, rosemary & fig chutney

Butter beans with roasted garlic & salsa verde 7

Served with sourdough

Spanish Chorizo 9

Cooked in Castaño Monastrell red wine with pink peppercorns, chive oil & parsley.
Enjoy with a glass of Castaño Monastrell for £5.59 (125ml)

Large plates

Cheese board 21

A selection of four beautiful cheeses sourced from around Europe
Served with seasonal chutney, honeycomb, grapes, smoked almonds & sourdough crackers

Three cheese & three wine (75ml) pairing 29

Charcuterie board 21 | with Wagyu olive fed beef 28

Wild venison carpaccio with juniper, Welsh lamb carpaccio with rosemary, Breast of free range duck, cured & lightly beech smoked

Served with wild rocket, tomato chutney, cornichons & crackers

Three charcuterie & three wine (75ml) pairing 29

Mixed Charcuterie & Cheese board 26

A delicious selection of both boards
Served with seasonal chutney, grapes, smoked almonds, cornichons & crackers

Vegetarian Platter 15.5 (ve)

Romesco & chive dip, Pesto, smoked almonds, raw seasonal vegetables, grapes, dill pickles & sourdough

Smoked salmon & smoked trout platter 21

Mild Scottish oak smoked salmon & Kiln smoked trout
Served with cream cheese, chive oil, wild rocket, dill pickles & crackers

MUST Exclusives

Exmoor Caviar 36**With a glass of Nyetimber 49**

Trout Caviar served with smoked salmon, crème fraîche, chives & blinis

MUST TRY**Sharing Platter 38**

A celebration of the best of our large plates, including two cheeses, two meats, two fish and crudites
It's a MUST!

Dessert & dessert wine

Chocolate torte* 8.5 | with Muscat (50ml) 15

Served with ice-cream, olive oil & sea salt

**Vegan option available*

Salted almond frozen parfait 8 | with Late Harvest Semillon (50ml) 14.5

With orange zest, honey & fresh thyme

...a taste of adventure