



### Eat with your hands

Chicken skin crackling, Bloody Mary ketchup	3.00	Puffed pork scratchings, tamarind apple ketchup	3.50
Salt and vinegar popcorn cockles, tartare sauce	5.50	Fried chickpeas, coriander, chilli, lime (ve)	3.00
Chipotle kale crisps (ve)	2.50		

### Sharing Plates

Chalk Stream Farm trout with a Cotswold Gin and beetroot cure, horseradish and dill crème fraiche	7.25
Chargrilled sprouting broccoli, chilli, preserved lemon, soya yoghurt herb dressing, toasted seeds (ve)	6.95/11.95
Fava bean hummus, dukka, crudités, lemon oil (ve)	5.95
Salt and pepper crispy squid, confit garlic aioli	7.50
Homemade ricotta, red quinoa, wild garlic and walnut pesto, slow roast tomatoes (v)	7.25
Crayfish and pork belly skewer, charred gem lettuce, soy and chilli dressing	8.50

### Mains

8oz onglet steak, onions and smoked bacon, red wine sauce, horseradish	17.50
Charred cured mackerel, sweet and sour rhubarb, watercress and rocket salad	13.95
Chickpea and kale potato cakes, roasted cauliflower, soy hispi cabbage, red pepper coulis (ve)	12.95
Guineafowl and chorizo, pomme anna, broad beans, cauli cheese croquettes	17.95
The Ostrich burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	13.95
Add smoked streaky bacon	1.50
Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.50
Our famous pie, with mash or chips (ve)	13.95

### Sides

Skin-on fries, secret seasoning (ve)	3.95	Spring greens with chilli butter (v)	3.75
Truffle and Parmesan fries (v)	4.50	House green salad, lemon vinaigrette (ve)	3.50

### Team Rewards

We hope you enjoy your meal with us. If you'd like to leave a reward to say thanks, please be assured 100% will be shared with today's team. Please also note we will add an optional 10% team reward to your bill for tables of 8 or more people.

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

**Our fish dishes may contain small bones, please take care.**

**We cannot guarantee the total absence of allergens in our dishes.**



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## Puddings

Lemon meringue pie, macerated strawberries, strawberry sorbet	6.95
Yorkshire rhubarb and apple crumble, vanilla ice cream (v)	for one 6.25 / for two to share 8.75
Vegan cardamon and saffron rice pudding, candied pistachios, pomegranate (ve) (served cold)	6.50
Chocolate fondant, Guinness ice cream, chocolate hazelnut tuille	6.95

## Nearly full?

Affogato; Clifton Coffee espresso, vanilla ice cream, brandy snap (v)	4.50
<b>Food for thought</b> (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Summer affogato, Granny Gothard's strawberry sorbet, iced limoncello	4.50
Little warm Nutella doughnuts	4.25
Nearly full sharing board; our classic and summer affogatos with Nutella doughnuts	12.50



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David - Chew Magna
2. Butcombe Brewery Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

