



Mimosa	6.75
Whitmore Bloody Mary	8.00
Ketel One Vodka, guindilla + cornichon	

Small Plates + Snacks

Bacon + Cheddar croquettes	5.50
Game terrine, plum chutney, game crisps	9.50
Smoked beetroot, burrata, salsa verde pine nuts (v)	8.50
Beef doughnuts, smoked shin of beef, honey + soy	9.50
Chalk Stream Farm trout pastrami, celeriac remoulade, watercress salad	9.75
Winter vegetable caponata, rocket, candied pecans (ve)	8.00

Great British Sunday Roast

Yorkshire pudding, seasonal vegetables, cauliflower cheese, beef dripping roast potatoes + red wine gravy

Stokes Marsh Farm topside of beef – slow-braised ox cheek nugget, horseradish crème fraiche	17.95
Cameron Naughton porchetta, stuffed + rolled pork belly – apple sauce	15.95
Vegan butternut squash Wellington, squash puree (ve)	13.95

Pub Classics

Whitmore burger – smoked bacon + tomato relish, smoked Cheddar, American cheese, crispy onions, mustard aioli, frites	14.25
+ smoked beef shin	1.95
Fish + chips – Butcombe Gold beer-battered fish, beef dripping frites, proper mushy peas or curry sauce	14.95
Vegan burger, brioche bun, blue cheese mayo, pickles, frites	13.95
Whitmore Caesar – smoked chicken, crispy skin, grilled romaine, bacon croutons, boquerones	9.50/13.95

Sides

Koffmann Belgian-style beef dripping frites	4.50	Robata-grilled Delica squash + pickled chilli (ve)	4.50
Sweet potato gratin	5.50	Roast beetroot + pickled fennel salad	4.50
Black garlic cavolo nero (v)	4.50		

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

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.



Recycled (FSC) paper & designed for single use only.

Puddings

Sticky toffee pudding, butterscotch, pecans, rum + raisin ice cream (v)	6.95
Pain au raisin bread + butter pudding, brandy crème anglaise (v)	6.95
Smoked chocolate mousse, figs, Italian meringue, maple granola, toffee sauce (v)	8.50
Oat milk + vanilla panna cotta, boozy plums, biscotti (ve)	7.50

Nearly full?

Affogato – Illy Coffee espresso, vanilla ice cream, little biscuit (v)	4.50
Food for thought (50p from every sale of this dish will be donated to The Burnt Chef Project)	
Selection of Granny Gothards ice creams and sorbets	per scoop 1.95
Whitmore chocolate box	8.00



THE BURNT CHEF
PROJECT

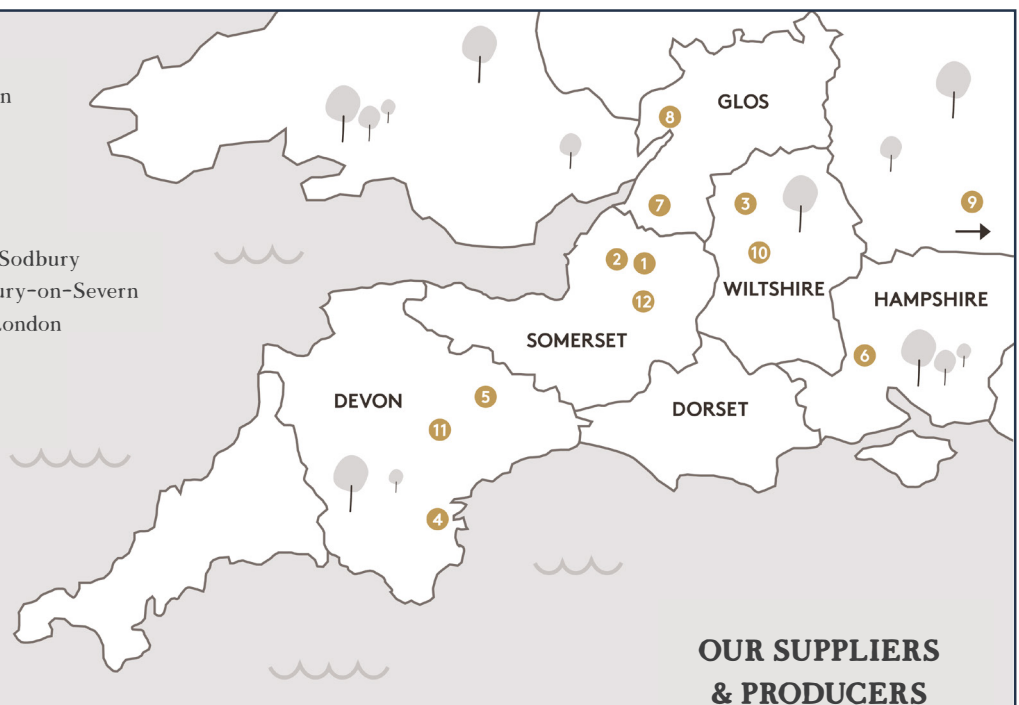
The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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 – Bishop Sutton
2. Butcombe Brewing 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



**OUR SUPPLIERS
& PRODUCERS**