

KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5	Smoked Almonds	4.50
Cheese Croquettes	5.50	Snappery Bakery Sourdough	5
		Mini Saucisson	5.50

Small Plates

Choose as a starter or select 2-3 per person to share

Chilli Fried Chicken	12.00	Braised Short Rib	13.50
Cauliflower leaf kimchi, lime aioli		Pumpkin purée, red wine jus	
Blistered Padron Peppers (VE)	8.25	Burrata (V)	13.50
whipped tahini		Plums, balsamic reduction	
Mushroom Ragu (VE)	10.00	Crispy Cauliflower (VE)	10.25
Baked polenta		lime aioli, chilli ketchup	
Cured Salmon	12.25	Roasted Pumpkin (VE)	8.50
Pickled Cucumber, beetroot, dill and caper aioli		Spiced Hummus	
Tiger Prawns	12.50		
Mediterranean couscous, parsley		Baked Camembert	17.00
Whipped Goats Cheese	8.00	Choose from: Honey & Hazelnut, Rosemary & Confit	
Sprouts, cranberry, candied chestnuts		Garlic or Chilli Marmalade served with sourdough bread	

Mains

Braised Pork Belly	22.50	Cote de Boeuf 700g (for 2)	77.00
Parsnip and apple purée, brussel sprout, cider jus		35-day dry-aged British grass-fed Rib-Eye on the bone	
Miso Marinated Mushroom 'Steak' (VE)	17.50	<i>Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA</i>	80.00
Polenta fries, watercress		Pan Seared Cod	21.50
Flat Iron Steak 220g	22.00	Artichoke purée, crispy kale	
28-day matured british grass-fed beef, watercress			

Sides

Tenderstem Broccoli (VE)	7.50	Warm Winter Salad	6.00
Hand-Cut Chips	4.50	Peppercorn	3.50
HG 'Hash Brown', chilli ketchup (V)	5.50	Chimichurri (VE)	3.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V)	Perl Wen (V)	Cured Ham	Coppa
Goats, unpasteurised	Cow's, pasteurised, soft	Pork, France	Pork, France
Witheridge	Maide Vale (V)	Saucisson	Chorizo
Cow's, pasteurised, semi hard	Washed, unpasteurised, soft	Pork, France	Pork, Spain
Quicke's Goat (V)	Cotehill Blue (V)	Bresaola	Smoked Duck Breast
Goats, pasteurised, hard	Blue, unpasteurised, soft	Beef, Italy	Duck, France
<i>Cheese from Cheese Geek</i>		<i>Charcuterie from Aubrey Allen</i>	

World of Wine Series

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

This Month:

Wine Wonderland

Try Whipped Goats Cheese with

Carter Chardonnay 2019 Margaret River Australia

Try Panettone Bread and Butter Pudding with

Cantina Ronca Ulderico Rosso Dolce, Venete, Italy

KITCHEN

Desserts

Chocolate Fondant (V) Vanilla ice cream	8.00	Ice Cream Selection Choose 3 scoops	5.00
Crème Brûlée (V) Blackberry compot	7.50	Lemon Peel Madeleines (V) Citrus curd	6.00
Frangipane (VE) winter berries	7.50	Panettone Bread and Butter Pudding Custard, cinnamon	

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Driftwood (V) Goats, unpasteurised	Perl Wen (V) Cow's, pasteurised, soft	Cured Ham Pork, France	Coppa Pork, France
Witheridge Cow's, pasteurised, semi hard	Maide Vale (V) Washed, unpasteurised, soft	Saucisson Pork, France	Chorizo Pork, Spain
Quicke's Goat (V) Goats, pasteurised, hard <i>Cheese from Cheese Geek</i>	Cotehill Blue (V) Blue, unpasteurised, soft	Bresaola Beef, Italy <i>Charcuterie from Aubrey Allen</i>	Smoked Duck Breast Duck, France

Sweet & Fortified

	Glass 100ml	
Quinta Do Noval Unfiltered Late Bottled Vintage Port, 2016, Portugal	12.00	69.25
Kvaszinger Borászat, Tokaji Szamorodni <i>Furmint & Hárslevelű</i>, Tokaj, Hungary Succulently sweet with raging acidity, this is the Hungarian answer to Sauternes.	15.30	66.90
Cantina Ronca Ulderico Rosso Dolce <i>Merlot</i>, Veneto, Italy Sweet, warm, velvety and utterly enchanting. Never tried a sweet red? Start right here.	16.50	66.95

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.

	Glass 100ml	Bottle 750ml
Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	9.65	39.25
Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	13.80	57.50
Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain	13.80	57.50

Coffee

From our friends at Wogan Coffee

Americano	3.80	Cappuccino	4.00
Single Espresso	3.00	Flat White	4.00
Double Espresso	3.80	Latte	4.00
Macchiato	3.20	Mocha	4.00