

## SNACKS & SHARERS

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### **Nocellara olives** VE

£3.50

### **Selection of bread**

Netherend Farm and bone marrow butters

£4

### **Nuts with house spice mix** VE

£3

### **Beetroot hummus** VE

Dill, rapeseed oil, flatbreads

£7

### **Welsh rarebit crumpets** V

£7

### **British charcuterie board**

Cornichons, sourdough, rapeseed oil

For one or two £9/£18

## STARTERS

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### **Chicken liver pâté**

Spiced plum chutney, toasted brioche

£7

### **Thai fried corn-fed chicken wings**

£7

### **Beetroot-cured salmon**

Dill cream cheese, sourdough toast

£12

### **Torched mackerel**

Pickled kohlrabi salad

£9

### **Black pepper tofu** VE

Gem lettuce, chilli, spring onions

£9

### **Grilled baby artichokes** VE

Roasted turnips and shallots, charred spring onions

£8

### **Seasonal soup** V

£7

V = vegetarian | VE = vegan Let us know if you'd like gluten-free bread

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

## SANDWICHES

Served with skin-on fries

### **Cheddar and caramelised shallot toastie V**

£8

Add Wiltshire ham £1

### **Fish finger sandwich**

Homemade tartare sauce, gem lettuce, brioche

£12

### **Coronation tofu sandwich VE**

£12

### **Kastu sando**

Breaded chicken breast, lettuce, mayo

£12

## SALADS

### **Warm beetroot, Jerusalem artichoke and chard salad VE**

Candied walnuts, agave and wholegrain mustard dressing

£9

### **Roasted kabocha pumpkin VE**

Crispy sage, toasted seeds, rapeseed oil

£8

### **Caesar salad**

Baby gem, Caesar dressing, garlic croutons, Parmesan

£7

Add: Corn-fed chicken £5 | Tiger prawns £7 | Blue cheese V £5

## MAINS

### **Shakshuka**

Free-range eggs baked in spiced tomatoes, onions and peppers

Your choice of: Merguez sausage | Halloumi V

£14

### **Mac 'n' cheese V**

£8

Add braised beef featherblade £3

### **Kabocha pumpkin massaman curry VE**

Jasmine rice

£12

### **Vegetable pastilla VE**

Moroccan spiced vegetable filo pie, kale, vegan yoghurt

£12

### **Wild mushroom and rosemary gnocchi V**

£14

### **Beer-battered haddock**

Triple-cooked chips, crushed peas, homemade tartare sauce

£14

Fancy something lighter? Just ask us if you'd prefer your fish grilled

## FROM THE GRILL

### **Aberdeen Angus beef burger**

Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, fries

£15

Add braised beef featherblade £3

### **Thai fried chicken burger**

Holy basil and pineapple salsa, gem lettuce, brioche bun, fries

£12

### **Plant-based burger VE**

Vegan Cheddar, gem lettuce, mustard, pickles, brioche-style bun, fries

£13

## ON THE SIDE

### **Skin-on fries VE**

£4

### **Triple-cooked chips VE**

£4

### **Mixed leaf salad VE**

£4

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## DESSERTS

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### **Banana and walnut cake V**

Toffee sauce, espresso cream

£5

### **Plum and tarragon fool V**

£6

### **Selection of ice cream and seasonal sorbets V**

£6

### **British cheeseboard**

Plum and ginger chutney, crackers

£12

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