

All plates are designed for sharing, from smaller bites to more substantial dishes. We recommend 3-4 plates per person, depending on your appetite (you can always order more!)

Salisbury Plain Lamb Fat Bread & Marmite Butter (G/D/C)	8
White Anchovies & Olive Tapenade on Focaccia (F/G)	9
English Rarebit, Worcester Gel, & Calcot Sriracha (G/Mu/D/E/F/SD)	10
Loch Duart Salmon Fishcakes, Lemon Mayonnaise, Caperberries (G/D/E/SD)	16
Brixham Crab Tartlets, Leek, Tarragon & Parmesan Hollandaise (Cr/E/D/F/G/SD)	18
Cornish Lobster Rolls, Pickled Cucumber, Lettuce, Aioli, Brioche (Cr/E/D/G/Mu/SD)	18
Trealy Farm Cured Beef Carpaccio, Walnut, Parmesan (N/SD/E/D)	12
Sweet Chilli & Lime Chicken Skewers, Aioli (SD/S/E/G/Mu)	17
Beef Brisket Empanadas, Herb Salad, Coriander & Chilli Emulsion (G/S/D/E/Mu/C)	17
Beetroot Borani, Dill, Feta & Pine Kernels, Gem Lettuce, (V/D/G/N/SD)	12
Ampney Farm Organic Salad, Croutons, Champagne Dressing (V/G/SD/E/Mu)	10
Aubergine, Peppers, Smoked Burrata, Pesto (SD/V/D)	14
Half a Dozen Honey Madeleines (G/D/E)	8
Westcombe Cheddar, Fig Jelly, Damsels (SD/D/G)	12

A discretionary 12.5% service charge will be added to the total of your bill. All prices include VAT.

Please let the team know of any allergies or intolerances.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.