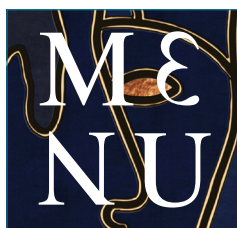


AUTUMN EVENING DINING



from THE DELI

Deli Platter N	£22.50
<i>A selection of our favourite Deli items, including Charcuterie & Cheese</i>	
Gordal Olives, Chilli Oil VE GF DF	£4.00
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Herb Butter VE DF	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.00
Garlic and Rosemary Pizzette V	£6.50
'Nduja, Mozzarella Bruschetta GFO	£6.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Rustico Ham, Leek & Black Bomber Croquettes	£7.50
Wild Mushroom Arancini, Miso Sauce	£9.00
Baked Camembert, Pickled Onion, Roasted Braeburns V GFO	£14.00
Iberico Hand-carved 4yo Bellota Jamon 50g GF DF	£21.00

from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Alpine Rosti, Swiss Gruyere, Sunblushed Tomato Chutney	£9.00
Brown Lentil Falafel, Garlic & Spinach Aioli VE DF	£7.50
Roasted Beetroot, Toasted Cumin Seeds, Carrot Gel, Chard VE GF DF	£8.00
Caponata, Toasted Sourdough VE GFO DF	£6.50

from THE SEA

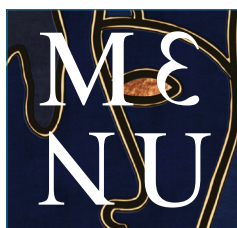
Tiger Prawns, Moqueca Sauce DF	£11.00
Scallops, Roasted Pumpkin, Chilli, Coriander GF	£14.50
Olive Oil Poached Cod Loin, Judion Puree, Sauce Vierge GF DF	£12.50
Kiln Roasted Salmon, Garlic & Spinach Aioli GF DF	£12.50
Grilled Squid, Chorizo & Orange Jam GF	£9.50

from THE DAIRY

Goat Gouda, Chestnut Honey, Roast Beetroot GF	£8.50
Brillat Savarin, Cherry Jam, Piedmont Hazelnuts V N	£8.50
Villarejo Manchego, Smoked Almonds, EV Olive Oil GF N	£8.50
Colston Basset Stilton, Candied Bacon, Balsamic Pearls GF	£8.50



A U T U M N E V E N I N G D I N I N G



from THE BUTCHER

Beef Shin braised in Syrah, Colston Bassett Scone, Mustard Cream	£10.00
Honey-glazed Lamb Breast, Pumpkin Purée, Wilted Greens GF	£8.50
Pigs Cheek, Cider-braised Chicory GF	£9.00
Guinea Fowl poached in Herb Butter, Parsnip, Shiitake & Truffle Oil GF	£12.50
Beef Fillet, Caramelised Jerusalem Artichoke, Red Wine Jus	£17.50

from THE GODS

Centrepiece Drama for Sharing

Lamb Shawarma, Israeli Cous Cous Salad, Flatbread, Mint Yoghurt	£36.00
500g Ribeye, Braised Shiitake, Green Peppercorn Sauce, Truffle & Parmesan Triple Cooked Chips, Tenderstem Broccoli GFO	£58.50
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goat's Cheese, Spring Greens, PX Glaze, Smoked Paprika Potatoes GFO	£42.50

De:SIDES

Maple Glazed Chantenay Carrots VGF	£4.00
Tenderstem Broccoli, Sauce Vierge VEGAN GF DF	£5.00
Triple Cooked Chips, Truffle & Parmesan	£5.50
Cavolo Nero VEGAN GF DF	£4.00
'Beef & Butter' Roast Potatoes GF	£5.00

De:SSERTS

Matcha Creme Brulée, Toasted Sesame Shortbread V	£6.50
Dark Chocolate Delice, Salted Caramel, Maple Comb GF	£6.50
Roast Spiced Pears, Yoghurt Cream, Toasted Porridge VEGAN DF	£6.50

Recommended dishes per person:
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,
DF = DAIRY FREE, N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

