

B

To start or to share

Homemade hummus, sourdough, olives | £7 / £12

Seggiano Tuscan platter | £9 / £14

Prosciutto, mozzarella, basil & focaccia | £8 / £13

Artisan cheese ploughman's | £12

Roasted Parsnip and apple soup | £6

Open sandwiches

Served on toasted sourdough loaf, dressed leaf and crisps

Mozzarella, chorizo, sherry vinegar | £8

Tomato, basil, mozzarella | £7

Belly pork, fennel puree, caramelised apple | £9

Smoked salmon, crème fraiche, and lemon | £9

King prawn, avocado, chilli, lime | £10

Mains

Confit Creedy duck leg, fig puree, spinach, fennel, duck jus | £18

Pork loin, mustard mash, choucroute, pancetta, madeira reduction | £16

curried cauliflower, lentil dahl, grapes, onion bhaji (ve) | £16

Sides

Wilted greens / Fries / Mixed leaf salad / sourdough | £4

Desserts | £6

Broomhill Estate apple tarte Tatin, vanilla ice cream, almond praline (ve alt)

White Russian parfait, plum, hazelnut

Cherry frangipane, chocolate, and poached cherries

Artisan cheese selection, Miller Damsel biscuits, celery pickle, quince | £12

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order

(veg): Vegetarian (ve): Vegan

A discretionary 10% service charge will be added to your bill