

## SAMPLE DINNER MENU



### SNACKS

Whipped cod roe on toast, smoked chilli flakes £4

Sourdough, home-churned butter £3.50

Scotch egg, our brown sauce £4

Nocellara olives £4

### STARTERS

Pigeon, caramelised chicory, port jelly, walnuts, smoked spring onion £9.50

Hot smoked salmon, quinoa, dill, oyster mayonnaise, kohlrabi £9

Dorset dressed crab, samphire, lemon cracker, nasturtium, sorrel £12.50

Charred asparagus, local duck egg, truffle croutons, lovage emulsion £8.50

### MAINS

Hay smoked lamb, homemade ricotta, aubergine caviar, wild garlic pesto £25

Plaice in seaweed butter, smoked cockles, sea vegetables, jersey royals, bisque £24

Wild nettle gnocchi, purple sprouting broccoli, king oyster, leek £18

Local venison, leg sausage roll, BBQ radish, salt baked celeriac, rainbow chard £25

### SIDES - £3.50

Triple cooked chips

Severn project leaf salad, seeds

Jerusalem artichokes cooked in lamb fat

*Please let us know when ordering if you have any allergies or intolerances.*