

Cocktails

Tarquins Seadog Gin, fresh lemon, fennel seed and peppercorn syrup, angostura bitters, soda	8
Somerset apple cider brandy, fresh lemon, Peychaud's bitters, cardamon syrup	8
Dill aquavit, fresh lemon, beetroot, celery, ginger beer	8
Yallah single origin espresso, Black Cow vodka, kahlua	8
Woodford reserve whiskey, gooseberry, apple, angostura bitters	9

Small plates

Dela pickles (vg)	2
Sourdough, butter, smoked salt	2.5
Organic Bristol radishes, top pesto, Ivy House butter	3
Tempura spring onions, green sauce (vg, gf)	5
Lemon and butterbean dip with linseed crackers (vg)	4.5
Cockle popcorn, dill and juniper mayo (gf available)	4.5
Dorset Crab mayo, lemon, little gem	5
Pickled Mackerel, sourdough	6
with Hallands Fläder elderflower aquavit	3.2

Please advise us of any allergies or dietary requirements

Sharing boards

Sourdough pancakes

Salt baked beetroot, pickled blackberries, spelt, charred cucumber, harbourne blue, walnut (v)(vg available)	18
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Pipers farm chicken

Crispy wing, thigh kebab, breast, buttermilk, gem and radish, chicken and herb vinaigrette (gf)	24
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Nordic fish

- served with sourdough, smoked salt butter, pickles	
South coast fresh catch, dill creme fraiche	
Smoked mackerel fritters, aioli	
Exmouth mussels, shallot, tarragon and cider	28

Whole Somerset Trout

Baked freshwater trout, samphire, dill, lemon and aioli (gf)	20.5
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Sides (all gf)

Bristol leaves, olive oil, lemon (vg)	3
Isle of Wight tomatoes, basil, olive oil, moscatel wine vinegar (vg)	3.5
Double cooked hasselback new potatoes, aioli (vg available)	4
Local French beans (vg available)	3.5

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