

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, elderflower, apple, angostura bitters	9

Small plates

Dela pickles (vg)	2
Sourdough, butter, smoked salt	2.5
Bristol leaves	3
Courgette and lemon crispbreads	4.5
Hasselback potatoes, nasturtium mayo, capers, spring onion	4.5
Corn, smoked butter, juniper	5
Tomatoes, monk's beard, pumpkin seeds, crab dressing	6
Beans, curd, whey, lovage	6

Please advise us of any allergies or dietary requirements

Sharing boards (for two)

Sourdough pancakes

Salt baked beetroot, pickled blackberries, spelt, charred cucumber, harbourne blue, walnut (v)(vg available)	19
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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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Stream Farm Trout

Pan fried, cold smoked, mustard, fennel, salt-pollock croquettes, seaweed crackers	28
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Pudding

Frozen raspberries, oat custard, honeycomb (vg)	5.5
Baked ewes curd, pickled plums, brown sugar	6.5
Brownie, sour ice cream, coffee, rye	6.5

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