

Cocktails

Homemade rhubarb, cloudberry, Three Choirs Cuvée spritz	7
Tarquins Seadog Gin, fresh lemon, fennel seed and peppercorn syrup, angostura bitters, mint, soda	8
Somerset apple cider brandy, fresh lemon, Peychaud's bitters, cardamom syrup	8
Dill aquavit, fresh lemon, honey, assam, fresh lemon, whites	8
Woodford reserve whiskey, elderflower, apple, angostura bitters	9

Small plates

Dela pickles	2
Sourdough, butter, smoked salt	2.5
Bristol leaves	3
Jerusalem artichoke crispbreads (vg)	4.5
Hasselback potatoes, nasturtium mayo, capers, spring onion (gf, v)	4.5
Squash, goats curd, apple, puffed grains (v)	6
Hispi cabbage, mussels, parsley, chicken stock (gf)	6
Mushroom dumpling, smoked yolk, horseradish (gf, v)	7.5

Please advise us of any allergies or dietary requirements

Sharing boards (for two)

Sourdough pancakes Salt baked beetroot, pickled blackberries, spelt, celery, apple, harbourne blue, walnut (v)(vg available)	19
Stream Farm Trout Pan fried, cold smoked, mustard, fennel, salt-pollock croquettes, seaweed crackers	26
Pipers Farm Fallow Deer Venison haunch, venison pie, celeriac, quince, brown butter, curly endive	28

Pudding

Baked Bramley apple, custard, crumble (vg available)	6
Wholemeal cake, damson and honey fool, toasted almonds	6.5
Brownie, sour ice cream, coffee, rye	6.5
Negroni	8
Old Fashioned (Rittenhouse rye / Woodford reserve)	8

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