

NIBBLES Somerset pecorino and leek croquettes, chilli jam vc 7 Potted brown shrimp crumpet, cucumber and lemon 7 Buttermilk fried chicken, clementine and ginger caramel GF STARTERS 10 Tomato and chunky bean soup, Longmans cheddar and cider rarebit 10 Wild mushroom parfait, pickled shimeji mushrooms, tarragon emulsion, chargrilled bread vo 13 Lobster raviolo, fennel and blood orange salad, lobster bisque 12 Slow roasted wood pigeon, Fruit Pig black pudding, crushed swede with nutmeg, Cumberland sauce MAINS 31 Creedy Carver duck breast, stuffed savoy cabbage, spiced carrot, sour plum sauce GF DF Chalk Stream trout, roasted hazelnut crumb, steamed leeks, red apple, watercress velouté GF DF 26 Grilled broccoli, crispy chilli and garlic, charred halloumi, teriyaki mushrooms, cashew cream ve 22 Aged fillet of beef, mustard and roasted beef dripping onion, crispy layered potatoes, red wine sauce 37 Ashton press cider and tarragon battered fish & chips, garden peas, tartare sauce GFDF 20 Fried chicken burger, buffalo hot sauce, blue cheese and celery slaw, housemade milk bun, fries 19 SIDES Garlic and herb mashed potato GFVG 5 Charred sweetheart cabbage, confit garlic yoghurt, crispy shallots GF VG 6 5 Watercress and shallot salad, mustard dressing 6 Truffle and parmesan fries GF



DESSERTS

Dark chocolate fondant, caramelised oranges with whiskey, chocolate crumble, mascarpone cream	- 11
Baked egg custard tart, poached Yorkshire rhubarb, stem ginger, rhubarb sorbet	10
Sticky toffee date pudding, candied pecans, clotted cream gelato, salted toffee sauce	10
$\operatorname{Affogato}{}_{\mathit{GF}}$	6.5

ECCO GELATO 3 PER SCOOP

Slowly churned West Country milk with an Italian style. Made locally in Sherborne.

Gelato: Vanilla, chocolate, salted caramel Sorbets: Mango, pear and cardamom

SELECTION OF ENGLISH CHEESE

EACH 7/ALL 15

A selection of English cheese with rosemary crackers, fresh apple and celery, apple chutney and quince membrillo.

Glastonbury Twanger This rich, creamy and satisfying cheddar packs all the punch you would expect

from a West Country cheese lovingly matured for up to 2 years.

Winslade A soft cheese which is encased in a band of spruce that imparts a delicate,

woody aroma. The flavour is fruity and complex with a floral earthiness

without being over-powering.

Colston Bassett Stilton Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a

creamy, buttery paste pierced with the delicate blue veining characteristic of a

Stilton.

Chateau Grand Jauga Sauternes, Bordeaux, France, 2016 7.5

Burrow Hill Ice Cider, Somerset, England 8

Grahams LBV Port, Portugal, 2015 7.5