



## NIBBLES

House made treacle and oat bread, marmite butter <i>VG</i>	3
Somerset pecorino and leek croquettes, chilli jam <i>VG</i>	6
Potted brown shrimp crumpet, cucumber and lemon	7
Buttermilk fried chicken, clementine and ginger caramel <i>GF</i>	7

## STARTERS

Tomato and chunky bean soup, Longmans cheddar and cider rarebit	10
Wild mushroom parfait, pickled shemiji mushrooms, tarragon emulsion, chargrilled bread <i>VG</i>	10
Lobster raviolo, fennel and blood orange salad, lobster bisque	13
Slow roasted wood pigeon, Fruit Pig black pudding, crushed swede with nutmeg, Cumberland sauce	12

## PUB CLASSICS

Ashton press cider and tarragon battered fish & chips, garden peas, tartare sauce <i>GF DF</i>	20
Fried chicken burger, buffalo hot sauce, blue cheese and celery slaw, house-made milk bun, fries	19
Honey and mustard glazed Corton Denham ham, fried duck eggs, rosemary fries	17
Traditional Sausage Shed sausage, mashed potato, caramelised mustard onions and gravy	16

## MAINS

Loin of Exmoor venison, Jerusalem artichoke, grilled pear, cavolo nero, pickled walnut sauce <i>GF</i>	32
Chalk Stream trout, roasted hazelnut crumb, steamed leeks, red apple, watercress velouté <i>GF DF</i>	26
Grilled broccoli, crispy chilli and garlic, charred halloumi, teriyaki mushrooms, cashew cream <i>VG</i>	22
Aged fillet of beef, mustard and roasted beef dripping onion, crispy layered potatoes, red wine sauce	37

## SIDES

Garlic and herb mashed potato <i>GF VG</i>	5
Charred sweetheart cabbage, confit garlic yoghurt, crispy shallots <i>GF VG</i>	6
Watercress and shallot salad, mustard dressing	5
Truffle and parmesan fries <i>GF</i>	6

Before placing your order, please inform a member of our team if you have a food allergy, we are not a gluten & nut free kitchen.

There is a discretionary 12% service charge added to your bill.

(GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan

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## 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
Affogato <i>GF</i>	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.

<i>Chateau Grand Jauga Sauternes, Bordeaux, France, 2016</i>	7.5
<i>Burrow Hill Ice Cider, Somerset, England</i>	8
<i>Grahams LBV Port, Portugal, 2015</i>	7.5

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