

NIBBLES

Warm Rustic Baguette v

Smoked Sea Salt Butter

£5

Citrus & Fennel Marinated Olives vg

£5

Rose Harissa Mixed Nuts vg

£4

Parmesan Truffle Fries v

£7

SIDES

Skin on Fries

Basil Potato Mash

Tenderstem Broccoli with Chilli and Garlic

VG

Heritage Tomatoes, Basil, **Pumpkin Seeds**

VG

Mesclun Salad

VG

£6 EACH



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STARTERS

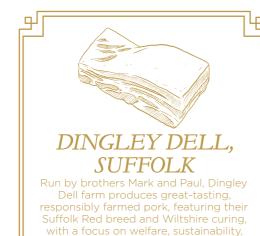
£12 Burrata v Heritage Tomato, Basil Oil, Pangritata

£13

Treacle Cured Trout

Pickles, Horseradish, Rye Bread

£9 Soup of the Day vg



and the environment.

SMALL PLATES

Crispy Dingley Dell Pork Belly

BBQ Sauce

Zucchini Fritti v

Wild Garlic Mayo

Heritage Beetroot Carpaccio v £8

Goats Curd, Radish, Wild Rice Add Bresaola - £5

SHARING PLATTERS

Cheese Selection v

£19.50

£8

£8

Blue Monday, Wookey Hole, Ragstone, Tunworth, Truffle Honey and Crackers

Meat Selection

£19.50

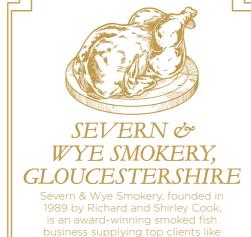
Dingley Dell Cured Pork, Severn & Wye Smokery Chicken, Bresaola, Pickles, Bread, Crisps



Ragstone is a soft goat's cheese from Neal's Yard Creamery, with a white rind and smooth, tangy interior. Named after Ragstone Ridge, it's known for rich texture and



Celebrating some of the best of British flavours, our menu highlights a selection of trusted, hand-picked suppliers and carefully sourced ingredients from across the country, so that you can enjoy a dining experience that honours both provenance and quality.



business supplying top clients like Selfridges, Harrods and Harvey Nichols from the Forest of Dean.

Pappardelle Pasta £23 Nettle Pesto, Severn & Wye Smokery Chicken, Woodland Mushroom Seared Seabass Fillet £26 Herb Crushed Potatoes, Crispy Fennel Chicken Parmigiana £24 Tomato Sauce, Mozzarella, Fries

Tikka-Spiced Rainbow Trout £27 Braised Lentil, Lime Pickle, Raita

£22 Pan-Fried Gnocchi vg Sun-Blushed Tomato, Vegan Cheese

Wild Mushroom Risotto v

Grana Padano

MAINS

GRILLS

Served with Flat Mushroom, Grilled Tomato and Salad or Fries

Choice of Steak

£36

Fillet 6oz* or Sirloin 8oz* Add Béarnaise, Peppercorn or Red Wine Jus - £2

Dingley Dell Pork Chop 8oz* £27

*weight stated is approximate uncooked weight

SALADS

Fuelling vg

s £10 L £17

Mixed Grains, Fermented Veg, Harissa Hummus, Woodland Herbs

Classic

s £10 L £17

Caesar Salad with Gem Lettuce, Croûtons, Parmesan, Anchovy Mayo

Allotment v

s £10 L £17

Grilled Tenderstem Broccoli, Sticky Squash, Soft Boiled Egg, Blue Monday Cheese, Pickled Beets, Spiced Nuts, Seeds

Add a choice of: Grilled Chicken - £7 Treacle Cured Trout - £7



Everything produced by Crazy Baker in North-West London is made by hand, using the best quality and freshest ingredients. The only 'additives' in the sourdough are an extra pinch of love,

BURGERS & SANDWICHES

Salad or Fries

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£22

House Club Sandwich

£19

on Bloomer Toast

100% Prime Beef Burger

£22

Brioche Bun, Cheese, Maple Bacon, Batavia, Tomato, Pickles

Avocado Sourdough vg

£15

Crushed Avocado, Sun-Blushed Tomato, Pumpkin Seeds and Herbs on Open-Grilled

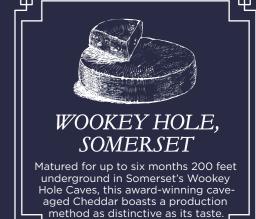


DESSERTS

Cheese Board

Blue Monday, Wookey Hole, Ragstone, Tunworth, Truffle Honey and Crackers

£11



Fruit Salad

Raspberry Sorbet

VG

Chocolate Brownie

Salted Caramel Ice Cream

VG

Baked Vanilla Cheesecake

Honeycomb Ice Cream

£9 FACH

v - Vegetarian