

### Snacks

Sweet chilli rice crackers £3 vg

Mixed sweet & smoked nuts £4 vg

Triple cooked chips £4.5 vg

Marinated house mix olives £4.75 vg

Sourdough, olive oil & balsamic £5 vg

### Small Plates

'A selection of small plates representing a love letter to the classic kitchens of Europe' We recommend you order 2-3 small plates depending on how hungry you are

Jerusalem artichoke soup, olive & basil oil, paprika, artichoke crisps & bread £7 v/vG

Somerset Buffalo mozzarella, mixed leaf salad, ip8 beer balsamic, candied hazelnuts £10 v

Belgian beer battered Monkfish, Harissa sauce £8

Sole meuniere - megrim sole, capers, lemon, herbs £10

Venison & pork belly terrine with redcurrants, toast, red onion & pear chutney £9

Stoofvlees - Beef stewed in dubbel dark beer & redcurrants. Served over triple cooked chips £9

# Something Heartier

Mushroom bourguignon with Stoemp mash £13 vg

Moving Mountains burger, pickled cabbage, vegan cheddar, pretzel bun & red pepper jam. Served with triple cooked chips £16 vg

Hake, samphire, raisins, lemon, lobster bisque & toasted flaked almonds £13

Crediton duck leg with kale, Puy lentils, garlic, confit shallot & mushroom sauce £14

Popti & Beast prime beef burger, pickled cabbage, cheddar, pretzel bun & red pepper jam. Served with triple cooked chips £16

Hogget, braised beetroot, butternut puree, burnt leek and honey garlic sauce £15

# **Sharing Boards**

Bristol cheesemonger cheeseboard & crackers £9 / £15 (Golden Cross Goat's, Mature Cornish Gouda, Sparkenhoe Red, Spaekenhoe Blue, Kathrine Goat's)

# Sweets

Coconut panna cotta, burnt orange, fig and mulled wine syrup £8 vg

Please inform us of any allergies upon arrival

A discretionary 10% service charge is added to all our dining tables

Everything is carefully made from scratch in our small kitchen. Some dishes may take up to 30 mins

Our suppliers: Forest produce, Reg the Veg, Bristol cheesemonger, Wings and Popti & Beast

CARD PAYMENTS ONLY