

SOULSHINE

Our menu changes with the seasons and all dishes are designed to be shared.

Wet your whistle

Dalwood English Sparkling £12

Botivo non-alc signature spritz £6 (add sapling vodka £9)

Soulshine White Negroni - Hyke gin, Vermula Blanco, Campari, lemon £9

Enthusiastico Manzanilla sherry £7

Hodmedods Chilli & Lime Fava beans / Pelotin olives / Cornichons £3.75 each

To Start

Westcombe charcuterie pork & veal saucisson, dijon mustard & cornichons £9

Split pea hummus, za'atar & Honest Toil olive oil £8 vg

Baron Bigod (raw milk farmhouse brie), salted walnuts & Devon honey £8.5 v

Marinated anchovies & Honest Toil olive oil £7.5

Smoked cod's roe & Halfpenny Farm radishes £8

Sourdough with Longmans butter or olive oil & PX balsamic vinegar £5 v/vg

Plates

Springtail Farm salad & blue cheese dressing £6 v

Roast potatoes, wild garlic mayo & pickled shallot £9.5 vg

Cauliflower, pearly spelt, salsa verde & tahini miso dressing £8.5 vg

Hispi cabbage, buttery tomato sauce, pangritata & Old Winchester £8.5 v

Nick's mushrooms, coco beans, hazelnuts & green garlic salsa £9 vg

Ray wing, leaks, brown butter & capers £21

Cod, kalettes & warm tarter £18

Lamb shoulder, anchovies & spring greens £19

GF available on all bread/toast orders.

Please inform us of your allergies & dietary requirements inc vegan / vegetarian on options

Please note traditional farmhouse cheeses can be made with raw milk & animal rennet

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pudding

Croissant bread & butter pudding, chocolate fudge sauce & cream £8

Baked Westcombe ricotta basque cheesecake & orange caramel £8 gf

Warm chocolate & chestnut brownie & cream £8 gf

Sticky toffee malt loaf, toffee sauce & oat cream £8 vg

Cinnamon parfait, Goose & Badger espresso £6.5 v/gf add Pedro Ximenez Sherry £9.5

Digestifs

Sauternes, dessert wine £7

Floral, sweet peach and apricot, Bordeaux 75ml

Kilnasaggart Mead £5

Medium sweet honey-wine, Trill Farm, Devon 75ml

Alvear Brandy Gran Reserva £6.5

Aged 25 years, Deep & rich, Spain 35ml

Krohn Ruby Port £5

Firm tannins and concentrated fruitiness, Porto 75ml

Pedro Ximenez £7

Fortified sweet sherry, boozy raisins in a glass 75ml

Barti Cream Liqueur £5

Lightly spiced, plant based cream liqueur (vg) 50ml

Whiskey

Bushmills Irish Whiskey £6.5

Small batch bourbon cask, light and sweet, Ireland 50ml

Talisker Single Malt £8.5

Made by the sea, peaty & rich, Isle of Skye 50ml