

Lunch menu

Snacks to start

British toasted fava beans £2.5 Cornichons £3 vg Pelotin Olives £3 vg
Pink pickled turnips & winter radish £3

Small Plates

Sourdough & butter or with olive oil & Pedro Ximenez balsamic vinegar £3.75 v/vg
Grilled sourdough & tapenade £3 (1pc) vg
Rollright (soft washed rind cheese)cranberry & onion chutney & rye crackers £6.75v
Dorset venison & pork salami with cornichons £7.5
Marinated anchovies with Honest Toil olive oil £6
Whipped local feta, beetroot & za'atar £6.75v
Split pea hummus, seeds & pickles £5 vg

Tortilla with charred leeks, herb mayo & capers £4.95 v with salad leaves £6.95 v
Organic salad leaves, Pedro Ximenez balsamic & toasted English seeds £5 vg
Roast broccoli, peanut rāyu, squash & apple puree £8.5 vg
Emmer pasta, tomato, chard, olives, rosemary, crumbs & hard goat's cheese £9 v/vg
Slow cooked Lamb meatballs, harrissa & coriander yoghurt £9.5
Celeriac salad, pumpkin seeds, rocket & parsley pesto £5.5 vg
Soulshine Seasonal Soups £6.95
with bread £7.95 with bread and Westcombe cheddar £8.95

Sandwiches on our tin loaf, slowly proved overnight and baked every day
Ask for Hoots hot sauce, Sauce Shop ketchup or brown sauce

Bellair Haye Bacon £6.5 add egg £1
Local halloumi, salad greens & lemon £7 v
Roast carrots, sauerkraut, hummus & salad greens £6.5 vg

Toasties on Wobbly Cottage sourdough

Vintage cheddar & Oglesfield (raclette style cheese made in Somerset) £7.5 v
with Soulshine Kimchi £8.5 v Kids - just cheddar £5 v

Please inform a member of staff of any allergies or dietary requirements