

SPRING MENU

APERITIF

Erdinger Weißbier (500ml) Spiced Rum Mojito Negroni		£6.10 £8.00 £9.50
NIBBLES (vg)		
Sicilian green olives Warm homemade breads, extra virgin rapeseed oil, balsamic vinegar Toasted flatbreads, lime pickle hummus STARTERS		£3.50 £3.50 £3.50
Somerset rarebit, portobello mushrooms, toast, cheddar, apple, grape & pickled walnut salad (v) Leek, celeriac & paprika soup, hazelnuts and goat's curd (v) (n) Salad of smoked salmon, gem lettuce, toasted freekeh grains, rice wine cucumber and gooseberry gel Jerk cauliflower, coconut arancini, papaya puree, and pineapple meringue (vg) (gf) Pan-fried pigeon breast, Laverstoke black pudding, parsnip, pickled red cabbage MAINS	£6.95	f6.50 f5.50 f6.95 f6.75
Oven roasted chicken breast, confit squash, romanesco, chorizo & red pepper dressing (gf) Pork fillet and spare rib, salt baked celeriac, purple sprouting broccoli, onion and thyme (gf) Sautéed hispi cabbage, wild garlic hummus, globe artichoke, crisp kalettes and roasted lemon puree (vg) (gf) Sauté harissa gnocchi, roasted baby carrots, cavelo nero, orange & tahini dressing, toasted almonds (vg) (n) Fish of the day – please ask for details Today's fish battered with crushed peas, tartar sauce, chunky chips (gf) Onion bhaji burger, lime pickle hummus, spinach, chilli jam, raw slaw and fries (vg) Jerk chicken burger with pickled red cabbage, papaya, fries and raw slaw Local Galloway Angus burger, spiced tomato jam, gherkin, fries and raw slaw Add; Bacon / Cheddar / Avocado / Blue Cheese - £1.00 each	£15.95 £13.95	f16.95 f14.50 fMVP f12.95 f10.50 f12.95 f12.95
28-DAY AGED STYLE FARM STEAKS Served with sautéed chestnut mushrooms, baby leaf salad, charred onion and chunky chips (gf) 10oz Rump 8oz Sirloin 6oz Venison Add: Peppercorn sauce (gf) - £1.50 or Parsley and mustard butter (gf) - £1.00 SIDES (vg & gf)		£20.00 £22.00 £20.00
Chunky chips Skinny fries Dressed baby leaves Sautéed greens with chilli or garlic Buttered Pink Fir potatoes		£3.50