MENU T.

grazing table

Charcuterie, cheese, seasonal crudities + dips, house pickles + chutneys, focaccia.

meats + sauces

Somerset beef sirloin, chimichurri Wiltshire outdoor reared pork belly, burnt apple sauce Free range chicken thigh, aioli

fish

Cedar planked trout Grilled mackerel

salads

Kale, red cabbage, beetroot + apple slaw
Charred vine tomatoes, lentils & peas
Ember cooked squash, pearl barley & capers dressing
Grilled broccoli, confit garlic & chilli oil
Cucumber, grilled red peppers & poppy seeds

sides

Flatbreads + smoked garlic butter New potatoes + rosemary butter

pudding

Lemon tart + rhubarb compote

Chocolate mousse + ginger poached pears

The Fireside Mess | Grilled strawberry, passion fruit + chocolate meringue

Apple + plum crumble