

SMORGASBORD SMALL PLATES

Summer 2021

NIBBLES

Sourdough* with salted butter v **4**

Marinated olives GF WF V Ve **4**

Godminster whipped cheddar with onion seeded crispbread GF WF **6**

THE HUNTER

72 hour braised pork belly, gooseberry jam and liquorice crackling GF WF **10**

Braised pigs cheek with apple ketchup, bubble and squeak GF WF **12**

Thyme roasted chicken, crispy skin, asparagus and broad beans GF WF **12**

Heart of rump steak, chorizo, peas and crispy shallots GF WF **14**

Lamb neck fillet almond crusted, pickled cherries and kimchi GF WF N **16**

THE FISHER

Crispy squid with tarragon aioli **9**

Cured sea trout, confit Jersey royals, tomatoes and basil GF WF **10**

Curry roasted monkfish, brown butter hollandaise, pickled carrots, coriander crumb **14**

King prawn tempura with soy, ginger and chilli dipping sauce **14**

Seared scallops, garden pea velouté, crispy prosciutto and pickled samphire GF WF **16**

THE GARDENER

Salt baked beetroot, feta, pickled apple and walnuts v N **8**

Chargrilled broccoli with crispy potatoes, samphire and shaved fennel GF WF DF V Ve **10**

Tempura roasted vegetables with soy, ginger and chilli dipping sauce v Ve **10**

Buffalo mozzarella with shaved asparagus, roasted spring onions, peach, hazelnuts and chilli GF WF V N **12**

Roasted wild mushroom and truffle taco, creamed avocado, pickles, crispy onions v Ve **12**

SIDES

Triple cooked chips DF **3.5**

Rocket and parmesan salad GF WF **4**

Seasonal greens GF WF V **4**

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.

DESSERTS AND CHEESEBOARD

Ice cream, chocolate and Sicilian blood orange v, white chocolate and raspberry ripple v, rum and raisin ve, per scoop **2.2**

Peach crème brûlée and mint shortbread **7**

Strawberry panna cotta with vanilla salted popcorn GF WF **8**

Gooseberry posset with elderflower flapjack GF WF **8**

Cheeseboard, Yorkshire blue, Godminster cheddar and Lincolnshire poacher, crackers* and homemade chutney **10**

AFTER DINNER 50ml

Disaronno amaretto **4.5**

Graham's 10-year old tawny port **4.5**

Lapponia Finnish blueberry liqueur **6.5**

Espresso Martini **7**

Diplomático reserva exclusiva rum **9.5**

Hine rare VSOP **10**

Lagavulin 16-year old malt **14**

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