



NIBBLES

Crispy fried potato skins, scotch bonnet jam, Old Winchester <i>GF VG</i>	6
Tempura cod cheeks, curry mayonnaise, pickles <i>GF</i>	8
Garlic and parmesan glazed chicken wings <i>GF</i>	8

STARTERS

Roasted crown prince squash and ginger soup, seeded roll and salted butter	9
Twice baked Longmans cheddar souffle, leeks, granny smith apple, candied walnuts	10
Newlyn market scallop crudo, cucumber, crème fraiche, mint oil, jalapeno granita <i>GF</i>	15
Black garlic glazed beef short rib, onion soubise, hen of the wood mushroom, lovage emulsion <i>GF</i>	12

PUB CLASSICS

Aged beef burger, smoked bacon, chipotle ketchup, pickled cucumbers, raclette, potato bun, fries	20
Black pepper sausages, buttered mash, caramelised mustard onions, red wine gravy	18
Cider and tarragon battered haddock and chips, garden peas, tartare sauce, lemon <i>GF</i>	21
Sherborne Estate venison pie, buttered mash, greens, tenderstem broccoli, red wine gravy	21
Ploughman's - Honey and mustard glazed ham, Longmans cheddar, sausage roll, pickles, apple, celery, piccalilli, house made baguette and salted butter	18

MAINS

Honey glazed duck breast, crispy leg, caramelised celeriac, pickled blackberries, five spice sauce	33
Cornish pollock, tomato and squid ragu, roasted garlic and spinach coco beans, basil oil	30
Baby carrots, chickpea panisse, carrot ketchup, pak choi, smoked almonds, chermoula <i>DF VE GF</i>	22
Dry aged fillet of beef, harissa onions, purple sprouting broccoli, sauce piquante, parmesan fries	36

SIDES

Crispy pink fir potatoes, Willy's cider vinegar and sea salt <i>GF DF VG</i>	6
Charred hispi cabbage, miso mustard mayonnaise, crispy onions	5
Salad of radicchio, radish, orange and pomegranate dressing <i>GF DF VE</i>	5
Sour cream and chive seasoned fries <i>GF VG</i>	5

Please inform a member of our team if you have a food allergy.
There is a discretionary 12.5% service charge added to your bill.
(GF) Gluten free, (VG) Vegetarian, (DF) Dairy free, (VE) Vegan



DESSERTS

54% dark chocolate and hazelnut marquise, caramelised pear, whiskey gel, salted caramel gelato <i>GF</i>	12
Caramelised honey tart, sour garden plum jam, roasted almond gelato	11
Apple and vanilla crème caramel, cider poached granny smith apple, blackberries, hazelnut <i>GF DF VE</i>	11
Affogato <i>GF</i>	6.5

ECCO GELATO AND SORBETTO

3 PER SCOOP

Slowly churned West Country milk with an Italian style. Made locally in Sherborne.

Gelato: Vanilla, chocolate, salted caramel, hazelnut

Sorbet: Apricot, mango, pear and cardamon

SELECTION OF ENGLISH CHEESE

EACH 7/ALL 15

A selection of English cheese with rosemary crackers, apple, celery, fig chutney and quince membrillo.

Tunworth	A soft, white rinded pasteurised cheese similar to camembert. Made entirely by hand, it is slowly aged and has a rich and earthy mushroom fragrance.
Wyfe of Bath	A semi hard organic cheese from Somerset. Aged for around 4 months, its nutty, sweet and earthy.
Isle of Wight blue	Hand made on the Isle of Wight, this naturally rinded soft blue cheese is made with pasteurized Guernsey cow's milk. Blue veined, soft and creamy.