

### **Sharing Menus**

### £10 (choose 4 options)

House-marinated olives
Smoked-spiced almonds
Frito misto (fried seasonal vegetables, aioli)
Pork rillettes, cornichons, toasts
Smoked beetroot, house ricotta + watercress salad
Cauliflower cheese croquettes

### £15 (choose 5 options)

Bacon + Westcombe Cheddar croquettes

Pork rillettes, house pickles, sourdough toasts

Chargrilled squid salad, fennel, burnt lemon dressing

Chargrilled cauliflower frittata

Arancini – rice balls stuffed with veggie ragu + mozzarella

Chargrilled sweetcorn fritters

Chargrilled broccoli, rocket, courgette
+ fennel salad, orange + pine nut dressing

Beef dripping frites, truffled aioli + Parmesan

Bavette salad, house pickles + pea shoots

Panzanella

# £20 (choose 5 options)

Charcuterie + house pickles or fishcuterie cured in-house w/ remoulade

Mini beer breads, rare roast beef + horseradish crème fraiche

 $Pork + prune \ terrine, fennel \ chutney, \ to ast$ 

Butcombe ale rarebits, cider soused onions

Chargrilled cauliflower cheese croquettes

Chargrilled sprouting broccoli sauce gribiche (chopped egg + tarragon)

Arancini – rice balls stuffed with ragu + creamy mozzarella

Panzanella + lardo (optional)

Chargrilled squid 'frito misto'

## £25 (choose 5 options)

Braised ox cheek + horseradish doughnuts, sage salt

Duck rillettes, house pickles, sourdough toast

Devonshire crab tart, cucumber relish

Heritage tomato, vegan feta, pine nuts + basil bruschetta

Smoked curd, rocket + preserved lemon salad

Goat's cheese + burnt leek stuffed courgette flowers

Heritage radishes, cultured butter, Maldon sea salt

Smoked Jersey royals, 'nduja butter

Angels on horseback – local oysters wrapped in house-cured bacon + sorrel puree



