

## **DINNER MENU**

Our aim is to produce as much as possible in-house, minimizing waste and using natural fermentation, pickling & foraging to complement our menu. Focaccia is made in house daily along with our ice cream, stocks & sauces. Seasonality & locality is a must. Most of our dishes can be adapted to suit dietary requirements so please let us know!

<b>Rosemary Dramble £12</b>	Pink Squirrel £12	Spicy Marg £11	Limoncello Spritz £11
Bar Snacks			
House Focaccia / smoked hay oil / sea salt			£3
House Pickles & Preserves (GF/DF)			£4
Whipped Cods Roe / rye crackers / radish (DF/GF*)			£6
Parmesan Shortbread / wild garlic cream cheese			£6
Organic Cure Meats & Pickles			£8
Buttermilk Monkfish & Scallop Roe / spiced ketchup			£8
<u>Starters</u>			
Chilled Pea & Asparagus Soup / lemon crème fraiche / parmesan biscuits (GF*)			£10
Whipped Cashew Cream / roasted new season carrots / curry oil / puffed salted buckwheat (VE*)			£10
BBQ Mackerel Rillette / horseradish / cucumber / sourdough toast			£12
Cheddar & Cider Rarebit / toasted sourdough & pickles			£10
Organic British Nduja Scotch E	<b>2gg</b> / celeriac & apple remoulade		£12

## Mains

Beechridge Farm Chicken Schnitzel / roast garlic & parsley cream / pickled shallot / confit garlic / roast chicken mayonnaise		
Roasted Devon Duck Breast / stew of peas, onions, gem lettuce / duck fat hash brown / black garlic / duck sauce		
Grilled Hake / English asparagus / pickled lemon / crispy potato fritters / cucumber, seaweed & smoked butter sauce (GF*/DF*)	£28	
Fish & Chips / battered haddock loin / crushed peas & parsley / thick cut chips / lemon / tartar sauce (GF/DF*)		
Crispy Potato Fritters / Wye Valley asparagus / peas / gem lettuce / roasted garlic / parsley cream / parmesan		
10oz Dry Aged Ribeye / organic leaf salad / triple cooked chips / peppercorn sauce or parsley & roasted garlic butter (Gf/DF*)		
Sides		
Skin on Fries (GF/DF) (add truffle mayonnaise & parmesan £2)	£5	

Organic Littlemoor Salad / red wine dressing, parmesan (GF/DF\*)£5Hand Cut Chips (GF/DF)£6Wye Valley Asparagus / pickled lemon / sourdough breadcrumb / brown butter£8Cornish Earlies / crème fraiche / smoked almond & toasted yeast£6

We aim to offer a leisurely experience with fresh food cooked to order. If you are in a rush, please let us know and we can advise accordingly. GF – GLUTEN FREE, DF – DAIRY FREE, \* - CAN BE ADAPTED TO SUIT DIETARIES WIFI Password – Alfiethedog1 Spotify Playlist - Theswanbampton