



Sharing platters

Price: £28.50

Relaxed and convivial, our boards are a great choice when you want a variety of plentiful seasonal choices to suit all tastes and appetites.

Please choose two starter options (if applicable) two main options and one dessert option (if applicable)

Starters (served with homemade breads)

British Charcuterie: local cured meats, chorizos and salamis with a selection of olives and home-made relishes

Fish: Smoked mackerel pâté, blackberry-cured salmon and tea-smoked trout with home-pickled cucumbers

Vegetarian: marinated peppers & charred artichokes, herb-crumbed Bath soft cheese and asparagus spears with pesto dip

Mains (served alongside big bowls of salads, new potatoes and seasonal vegetables)

Hay-baked Gloucestershire lamb served with harissa & redcurrant relish and za'atar to sprinkle

Honeyed whole Wiltshire hams and homemade glazed sausage rolls served with mustard aioli and a beetroot piccalilli

Shallot tart tatin, caramelised cauliflower steaks and courgette & edamame fritters served with smoked aioli and dukkah (v, vegan on request)

Whole lemon-roast salmon (portioned) served with sorrel tartare sauce

Desserts

Cinnamon-dusted churros with plenty of dips: chilli chocolate, salted dulce de leche, blackcurrant & elderflower compote, toasted coconut cream

Chocolate tasting platter: White chocolate, white rum and whitecurrant cheesecake; Milk chocolate, candied ginger and beetroot torte; Dark chocolate and Guinness pudding served with clotted cream