



## 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