



TO START

- Sourdough Bread** 3
from the old post office bakery, whipped butter
- Glazed Brussel Sprouts** 5
thyme, fish sauce, corn flakes
- Pig Tail Nuggets** 5
preserved orange, shallot

VEG

- New Potatoes** 5
chimichurri, gorgonzola ...add wiltshire beef heart – 4
- Spice-Rubbed Pumpkin** 7.5
smoked tofu, cranberry, bitter leaves
- Winter Leaf flatbread** 9
caramelised onion, peanut, pickled garlic

FISH

- Chalkstream Trout** 9
turnip, seaweed mayo, mussels
- Smoked Haddock** 12
butterbeans, leeks, cheddar

MEAT

- Beef Featherblade** 13
cow peas, beef tongue, soft herbs
- Partridge** 14
wild stawberry, pickled redcurrants (game may contain shot)

SWEET

- Fermented Honey Cake** 6
whipped cream, granola, apple



COCKTAILS

- White Peach Bellini** | we've captured summer in a bubble
prosecco, preserved white peach shrub **8.5**
- Spiced Pumpkin Daiquiri** | don't say latte
rum, cinnamon, nutmeg, ginger, lime juice **8.5**
- Blackberry Mule** | berry good drink to start..
blackberry liqueur, vodka, lime, ginger beer **8.5**
- Smoked Cherry Manhattan** | home-smoked classic...
rye, british cherries, sweet vermouth, bitters **8.5**

BEER & SOFT DRINKS

- Soft Drinks** **3.5**
coke, diet coke, limonata, sparkling water, ginger beer
- 40ft "Larger" Lager** **5**
smooth & malty, 4.8% | 40ft Brewery
- Smoke & Salt Pale Ale** **5.5**
fresh & citrusy, 4.1% | Friendship Adventure
- Smoke & Salt N°2 Pumpkin Ale** **6**
brewed with pumpkins and spice, 5.5% | Friendship Adventure

RED WINE

125ml | Bottle

- Vega Tinto, DFJ Vinhos** | 2015 **6.5 | 23**
tinta roriz, touriga franca, touriga nacional | Douro, Portugal
- Rosso di Montepulciano, Crociani** | 2016 **8.5 | 30**
sangiovese, canaiolo, mammolo | Tuscany, Italy
- Austum, Bodegas Tionio** | 2016 **- | 35**
tempranillo | Ribiera del Duero, Spain

WHITE WINE & PROSECCO

- Arribes de Vettonia, Bodegas Arribes** | 2017 **6.5 | 23**
malvasia | Arribes, Spain
- Être à l'Ouest, Bruno Bouché** | 2017 **8.5 | 29**
chardonnay | Limoux, France
- Ca' Di Rajo** | non-vintage **8.5 | 32**
prosecco from glera grapes | Veneto, Italy



SEASONAL MENU

We love the simplicity of seasonal and local ingredients. These aspects motivate us as well as bringing in other global flavours, ingredients, and cuisines. Now is the time to reap the rewards of this scorching Summer. Having bathed in the sun's rays for months, it's now time for the natural sweetness and flavour of the season's harvest to shine through each dish.

Sourdough Bread whipped butter
Glazed Brussel Sprouts fish sauce, thyme
Pig Tails preserved orange, shallot
New Potatoes & Beef Heart chimichurri, gorgonzola
Spice-Rubbed Pumpkin smoked tofu, cranberry, dukkah
Partridge pickled redcurrant, chervil
Fermented Honey Cake honey, cream, apple
25 pp

The menu changes frequently because we love searching for new flavour combinations to make our & your taste-buds dance with delight. If you enjoyed your dinner, we'd love to hear from you so do leave us a review on Google or TripAdvisor or come up to the kitchen to say hi!

Aaron and Remi

Please do let your server know of any allergies or dietary requirements in the group
A discretionary service charge of 12.5% will be added to your bill at the end of the meal
Ask your server for a **Smoke & Salt Tote Bag** for £3.50
Game may contain shot