

SAMPLE MENU

Some items may change at time of visit



APERITIVO

- Wilding Spritz - English Cremant, Somerset Blackcurrant, Citrus - 10
Aperol Spritz - 9.5
White Port & Tonic - 8.5
Symmetry Citrus Tonic w/ Soda (Non Alcoholic) - 7

NIBBLES

- Marinated Olives, Vg - 4
Peccorino & Truffle Nuts, V - 4
Old Winchester Cheese
Shortbread, V - 4
Padron Peppers, Vg - 4
Sourdough w/ Butter, - 2
House Baked Focaccia, Vg - 2

SMALL PLATES

- Potato & Truffle Terrine, Leek Vinaigrette, Vg - 7
- WINE MATCH: *Bride Valley Chardonnay*
Somerset Onion Soup, Cheese Toastie, V - 8
Sea Trout Tartar, Lightly Pickled Wild Mushrooms - 11
- WINE MATCH: *Vietti Arneis*
Westcombe Chorizo and Chickpea Stew, Chimichurri - 9
Laverstock Mozzarella, Radicchio, Orange - 9

BOARDS

SEA - 16

- Chalk Stream Sea Trout Lax,
Soused mussels,
Taramasalata, Mackerel
Escabeche & Olives,
Pumpernickel

GARDEN, Vg - 14

- Slow Roasted Celeriac w/
Mushroom Ketchup,
Burnt Leek & Lovage,
Muhammara,
Baked Beetroot w/Dukkah,
Olives, Pumpernickel

FIELD - 16

- Tempus Cured Meats,
Pork Rillettes,
Pate De Campagne,
Olive & House Pickles,
Focaccia

- WINE MATCH:

*Botijo Raja Bodegas
Frontonio Garnacha*

DAIRY - 15

- Selection Of Local Cheeses,
Chutney, House Baked Crackers

FROM THE GRILL

Market Fish - Please ask our team for today's catch

Butchers Cut - Please ask our team for today's cut

Stony Street Burger - 12.5

Double Cream Bun, Aged Beef Pattie, Cider Onion, Home cured Bacon,
Smoked Westcombe Cheddar, Mustard Mayo, Fries

Roast Cauliflower, Vg - 13

Plum Amba Sauce, Puy Lentils, Dukkah

Squash Gratin, V - 13.5

Crown Prince Squash, Girolles & Winslade Cheese Gratin, Leaf Salad

Lamb Kleftiko - 17.5

Shoulder of Lamb, Slow Roasted Tomato, New Potato

SIDES - 4

- Seasonal Greens / House Salad / Homemade Skin-on Fries
Crushed New Potatoes w/Garlic Rapeseed Oil

PIZZA

Sourdough, hand stretched & wood fired - Gluten Free base available

Margherita - 12.5

Tomato Sauce, Brue Valley Mozzarella, Basil, Olive Oil

Napoli - 13

Tomato Sauce, Anchovy, Capers, Black Olives, Brue Valley Mozzarella

Squash & Sage Pesto, Vg - 12.5

Crown Prince Squash, Spinach, Chillies, Pumpkin Seed & Sage Pesto

Beauvale, Walnuts & Honey, V - 13

Beauvale Soft Blue Cheese, Walnuts, Honey

- add Westcombe Pancetta +2

Air Dried Spiced Loin - 14

Tomato Sauce, Mozzarella, Basil, Fresh Rocket, Air Dried Spiced Loin,
Shaved Witheridge Cheese

The Westcombe Spicy - 14

Tomato Sauce, Cheddar Curd, Red Salsa, Padron Pepper,
Westcombe Chorizo

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SHERRY (100ml)

Mar 7 Manzanilla Fina - 5.8

Mar 7 Olorosso - 6.5

COCKTAILS - all 9.5

STONY FRUIT NEGRONI

City of London Gin, Campari,
Nectarine Aperitif,
Londinio Rose Vermouth,
Peach bitters, Peach Crisp

VERJUS CAN'T HANDLE THE TRUTH

Vieira De Sousa White Port,
Golden Falernum,
Ditchling Verjuice,
Double Dutch Soda

REIMAGINED SHERRY COBBLER

Fino Sherry,
Pierre Ferrand Dry Curacao,
Citrus, Pink Grapefruit Bitters,
Atomised Amontillado Sherry

INTO THE WILD

Briottet Poppy, Black Cow Vodka,
Strawberry & Black Pepper Shrub,
Reserve de Gassac Rose

CULTIVATED CHERRY POPPER

Sapling Vodka, Maraschino,
Zweigelt, Lemon, Plum Bitters,
Boozy Cherry

OSB - DOUBLE BARREL OLD FASHIONED

Wild Turkey Bourbon,
Mezcal Verde, Hickory Smoke,
Atomised Islay Whiskey,
Bitters, Orange Oils

DESSERTS

Chocolate Marquis, Toffee Chestnuts, Vg - 7

- WINE MATCH: *Maury Mas Amiel*

French Toast, Apple Jam - 7

- WINE MATCH: *Monbazillac*

Sticky Toffee Pudding, Vanilla Ice Cream - 7

- WINE MATCH: *Anselmi I Capitelli*

Homemade Ice cream & Sorbets - 3 / 4.5 / 7 per scoop

- Add a shot of Pedro Ximenex - +6.9

Affogato - Homemade Vanilla Ice Cream w/ Double shot of Coffee - 6

DIGESTIFS & SWEET WINES (100ml)

Mar 7 Pedro Ximenez - 6.9

Maury Mas Amiel 2018, Languedoc, France - Grenache - 8.9

Anselmi I Capitelli 2018, Veneto, Italy - Gargenega, Sauvignon Blanc - 11

Domain L'ancienne cure Monbazillac - 6.5

2018, France - Semillon, Muscadelle - Bio

Wilding Rum Espresso Martini - 9.5

- El Dorado 5yr Rum, Conker Cold Brew Liqueur, Espresso

CIDER & BEERS

Pint - 6 / Half Pint - 3

- Menabrea, Birra, 4.8%

- Pilton Murmuration Cider, 5%

- Siren Lumina Session PA, 4.2%

Wild Beer

- Pogo APA, 330ml, 4.1% - 5

- Sleeping Limes Lager, 330ml, 4.6% - 5

Lucky Saint, 330ml, 0.5% - 5

SOFTS

Something & Nothing Seltzers (Rose & Hibiscus, Cucumber, Yuzu), 330ml - 3.25

Double Dutch Tonic, Light Tonic, Ginger Ale, Soda, Ginger Beer 200ml - 2

Coke/ Diet Coke, 330ml - 3

Eager Apple, Orange, Pineapple, Cranberry Juices - 2

Pickle House Lightly Spiced Tomato Juice - 3.95

Dalston Lemonade, 330ml - 3

Lo Bros Kombucha Original/ Raspberry & Lemon, 330ml - 5

HOT DRINKS

Espresso - 2.5

Americano - 3.2

Latte - 3.5

Flat White - 3.2

Cappuccino - 3.5

Mocha - 3.8

Iford Manor (pot for one) - 3.5

- English Breakfast

- Earl Grey

- Jade Green Tips

- Summerfield Mint

All our coffee comes from **Dusty Ape** based in Trowbridge, they roast by hand in small batches to ensure quality in each cup.

- Decaffeinated coffee and tea available.

- Dairy free milk alternatives available.