

In the Garden

NIBBLES

Bromham Beetroot Hummus & Crispbread Snaps £3.50 V  
 Our Wild Mushroom Sour Dough, Focaccia, Crispbreads, Balsamic Oil Dip V £4.75  
 Sticky Chilli Chicken Wings, Bath Blue Cheese Dip GF £3.95

OUR ALLOTMENT, BROMHAM & LOCAL FIELDS

Wye Valley Asparagus, Poached South View Egg, Old Cheese Room Curd, Truffle Oil £8.00/£16.00 V  
 Purple Sprouting Broccoli, Pea Pesto Gnocchi, Beetroot Leaves £7.50/ £15.00 VE  
 Lentil & Tarka Dal with Rainbow Chard, Mint Yoghurt, Apricot & Ginger Chutney £7.50/ £15.00 V  
 Pea & Mint Soup, Vegan Farmhouse £6.50 VE  
 Portobello Mushroom Kiev, Roasted Heritage Carrots, Warmed Cashew Ago Blanco Sauce, Dukka £15.00 VE

STARTERS or EXTENSIVE

Loch Duart Home Cured Salmon, Pickled Cucumber & Apple Cider Vinaigrette £9.00/£18.00 DF/GF  
 Chicken Liver Parfait, Pickled Vegetables, Organic Seeded Toast £7.00  
 Butterflied Piri Piri King Prawns, Burst Cherry Tomato Sauce, Sour Dough Toast £9.00/£18.00  
 Dorset Charcuterie, Olives, Pickles, Tomato Chutney £8.50/£17.00  
 Peering Board, Ideal For 2 To Share Or 1 As A Main- £17.75  
 A Selection of Chicken Liver Parfait, Lemon & Herb Fish Goujons, Sticky Wiltshire Chilli Chicken Wings,  
 Bromham Beetroot Hummus, Crackers & Crispbreads

SANDWICHES

S.M.S. = James's White Split Tin, Downland Farm Smoked Back Bacon, Sage with Mushroom Ketchup £9.00  
 Brixham Crab = Organic Seeded Whole Meal, Brown & White Brixham Crab £11.00  
 Cheese & Beetroot Hummus = James's Gluten Free & Vegan Farmhouse, Jersey Curd, Beetroot Hummus, Carrot £8.75

MAINS

Potato and Braised Mutton Torte, Lamb Cutlets, Sprouting Broccoli, Wild Garlic & Mint Verdi £23.00  
 Whole Cornish Sole, Bromham Greens, Cornish New Potatoes, Lemon & Caper Butter £21.00  
 "Gem" Beer Battered Fish & Fat Chips, Minty Mushy Peas, Tartare, Lemon £15.50  
 Pt Burger = Beef Patty, Smokey Pepper Pulled Beef Brisket, Dorset Red, Gem Lettuce, £15.50  
 Bacon Jam, Burger Sauce, Brioche Bun, Skinny Fries  
 300g 28-Day Char Grilled Dry-Aged Steaks, Balsamic Shallot, Shitake Mushrooms, Wild Garlic, Fat Chips  
 Rib Eye £24.00, Sirloin £24.50 Peppercorn or Blue Cheese Sauce £3.25

A Bit on the SIDE

Fat Chips VE £4.00	Roast Vegetables, Garlic & Rosemary VE £3.00
Macaroni Cheese V £5.50	Bromham Greens £3.00
Allotment Salad, Honey & Mustard Dressing V £3.00	Rosemary & Sea Salt Skinny Fries V £4.00

Allergen Info

V, Veggie friendly VE, Vegan friendly ~ Ask a member of our Perfect Team for gluten friendly options.  
 Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.  
 Detailed allergen information is available upon request.  
 Our fish dishes may contain small bones, please take care.  
 We cannot guarantee the total absence of allergens in our dishes.

## PUDS

STICKY TOFFEE PUDDING V £6.95

Sticky Toffee Sauce, Vanilla Ice Cream

POACHED RHUBARB PAVLOVA V £6.75

Chantilly Cream

WYE VALLEY STRAWBERRIES & ALMOND TART V £6.75

Strawberry Sorbet

WARMED CHOCOLATE BROWNIE £7.25

Mixed Berries, Honey combe

HOMEMADE ICE CREAMS & SORBET £6.75

Vanilla Ice Cream, Espresso & Chocolate Shard V

Pear Sorbet, Ginger Snap V

Strawberry, Mint VE

### PUDDING WINE

Recioto Valpolicella DOC, Bertani 2014, 75ml £8.30

The Noble Wrinkled Riesling, d'Arenberg 2016, 75ml £5.25

Muscat de Saint Jean de Minervois, Domaine de Barrou, 75ml £5.05

Late Harvest, Tokaji Katinka, 75ml £7.70

### WEST COUNTRY CHEESES

Choose 3 for £9.00 or 5 for £11.00

Crackers, Celery, Dates, Fig Relish GFO/N

Wyfe of Bath P/V

Matured for over 12 months, the extra mature is slightly harder than its younger self but still has the recognisable succulent, nutty and creamy taste along with an extra tang of flavour, Organic, Kelston, Bath.

Baronet CM/GF/P

Soft Pasteurised Jersey cow's milk cheese, rich, creamy, buttery and smooth. Organic, Neston, Wiltshire

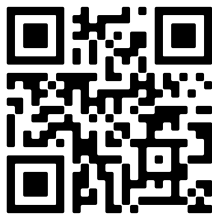
Bath Blue CM/GF/P

Full flavoured sweet creamy cheese of distinctive character has been internationally recognised by the many awards it has won. World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007. Organic, Kelston, Bath.

Lypiatt CM/GF/P

Mould ripened, Chevre-style, charcoaled and matured for at least 2 weeks, Organic, Neston, Wiltshire

Wherever possible we buy our ingredients from local farmers and growers. Our menus change regularly to make the most of the fresh crop and local specialities. Our meat is all free range and comes from local farms & butchers. Pork comes from Chris at Downland Farm Produce where he rears animals in a natural environment. The pigs live happily in natural surroundings all year round. Our other butchers are Walter Rose, Devizes. Our fish comes from British waters, through Kingfisher of Brixham. Their ethos on freshness is 'local sourcing means fresher fish.' Lovejoys provide us with local vegetables from Bromham. Our Free-range eggs come from happy chickens at Southview, Corsham. Dry goods from Ashton Farms, Bowerhill Cheeses come from the surrounding area.



Scan the code for our **Palate Tickling**  
drinks list, **Quaffing & Gin** menus!