

## Starters

today's table bread is hemp & chia seed crusty roll

### TWEEDLEDUM

truffle honey roasted pear, candied nuts & blue cheese  
*gf, v, df opt, vg opt*

### JELLY & CREAM

tomato jelly, goats cheese mousse & a nasturtium fritter  
*gf, v, nf, df opt, vg opt*

### WHAT AN OEUF

welsh rarebit scotch egg & home made smoky ketchup  
*v, nf*

### SMUGGLERSBOARD

rye bread, lobster nugget, smoked salmon & shellfish  
*nf*

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## Main Course

### ROAST SPICED CAULIFLOWER

lentils, coconut, vegetable & chilli fritter & quinoa confetti  
*gf, v, vg, df, nf (although contains coconut, which apparently is known as a 'dry drupe')*

### CARROT THIMBLE

spinach mousse, carrot jam, celeriac & truffle mash  
*gf, v*

### FISH & CHIPS

fillets of plaice filled w/ crab thermidor, pea custard & big fat chips  
*nf*

### COTSWOLD KID GOAT

still experimenting in the kitchen with this one..  
*n/a*

### ROAST STUFFED LOIN OF PORK

served with baked apple & hogs pudding  
*nf*

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## Dessert

### WIPER & TRUE DOUBLE CHOCOLATE STOUT CAKE

home-made marshmallows with beetroot & white chocolate ice-cream  
*v, nf*

### WEST COUNTRY APPLES

fine tart, sorbet, crumble, doughnut & clotted cream  
*v, nf*

### LEMON MERINGUE PIE

home-made raspberry sorbet, lemon verbena, set cream  
*v, nf*

### ALMOND & LEMON POLENTA TORTE

served w/ quince  
*gf, v, ve, df*

### LOCAL CHEESE

quince Paste, chutney, home-made crackers, pickled grapes  
*gf opt, v, nf*

*gf - gluten free | v - vegetarian | nf - nut free | df - dairy free | vg - vegan | opt - option available (please ask)*

All of our suppliers are local & good guys: Beer from Wiper & True, St Werbs. Wine from Avery's, Bristol town centre.  
Cider from Old Jollop, Somerset. Meat from David Giles Butchers, Gloucester rd & Bakers of Nailsea.  
Fruit & veg from Pawsons, Gloucester road. Fish & seafood from Wings of St Mawes, Cornwall. Cotswold Kid from Cricklade

