

Farm-to-table dining, featuring the best West Country producers as well as every seasonal ingredient that comes straight from the Great Durnford Estate

> Available Monday to Saturday 12:00 - 14:30 | 18:00 - 20:30

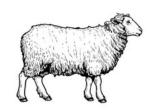
SNACKS Served all day

Signature B&B Pudding, Onion, Spenwood & Truffle £9
Ox Tongue, Celeriac, Beer Vinegar £8
Truffled Mac & Cheese Bites £8
Shepherd's Pie Croquettes, HP Sauce £8
Hash Brown Bites, Chipotle Mayo £6
Hot dogs, Curry Ketchup, Mustard, Sauerkraut £8
Prawn Toast, Kewpie, Furikake £8

Starters

Braised Beef Shin, Slow Cooked Egg, Beef Fat Soldiers £15
Chicken Liver Parfait, Madeira, Brioche Loaf £13
Red Mullet, Ajo Blanco, Grapes & Celery £13.5
Smoked Mackerel Rillette, Potato Salad, Soda Bread £12.50
Burnt Leek Tart, Bitter Leaves, Crispy Onions £13 V | VG*

Roasted Pumpkin Girella, Pumpkin Seed Romesco, Sage £12 V



Mains



Durnford Estate Lamb Shoulder, Sweetcorn, Girolles, Morteau Sausage £31
Creedy Carver Duck, Beetroot, Duck Ragout, Kale £34
Roasted Pork, Salt Baked Celeriac, Roasted Apple, Salsify £32
Cornish Hake, Braised Fennel, Broccoli, Caper Jam £34
Beetroot Risotto, Chard, Sunflower Pesto, Ricotta V | VG* £24

Day Boat Fish, Grilled Radicchio, Capers & New Potatoes Please ask a member of our team for today's price

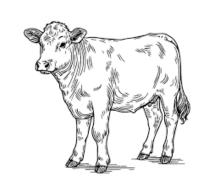
Classics

Butcombe Sausage Ring, Confit Garlic Mash, Sauerkraut £24

Beer Battered Fish & Chips, Peas, Tartare £22

Durnford Estate Burger and Frites £22 Coal Mayonnaise, Ogleshield, Bacon, Pickle

Lyons Hill farm Steak Special served with Frites & Peppercorn Sauce Please ask a member of our team for today's offer (Limited availability)



Sides £4.50

Frites Add Cheese & Truffle £4 / Add Curry Sauce £2
Bitter Leaves Salad | Nasturtium Buttered Greens | Roasted Cauliflower, Dukkah | Maple Heritage Carrots