FARM SHOP

NIBBLES

Bread and Somerset salted butter (v) 5.5

Olives (v) 5

Wild garlic cashew nuts £5

Crudités and dip (v) 7

Breakfast radishes and Bruton Dairy crème fraiche (v) 7

CHARCUTERIE

Coppa 9

3 Salami White pepper and fennel, Black truffle, Sloe and Garlic Venison 9

Bresaola 10

CHEESES

Served with grapes, Westcombe crackers and your choice of chutney or pickle:
Dill Pickled Cucumbers, Piccalilli, Signature Vegetable Chutney, Fig & Elderflower Chutney, Somerset Membrillo

SOUTH WEST

Westcombe Cheddar Unpasteurised and highly flavoursome farmhouse Cheddar 7
Bruton Brie Mild and creamy organic made from Guernsey cow's milk. (v) 7
Yarlington Cider rind-washed cows' milk with a creamy yet strong flavour. (v) 8
Bath Blue An award winning classic creamy blue-veined cheese. 8
Driftwood Ash coated goats cheese with a soft, creamy texture, citrus notes and earthy undertones. (v) 8
English Pecorino Semi-hard pasteurised ewe's milk cheese with a nutty flavour. (v) 8
Buffalicious A delicate and sweet mozzarella made with buffalo milk from an award-winning dairy. 9

SWISS

Emmental Unpasteurised and aged for up to 10mths. 8

Tomme Fleurette A rich and creamy raw cow's milk cheese. 7

L'Etivaz Smoky and saline raw milk cheese with caramel & nutty sweetness. 8

SHARING BOARDS

Charcuterie: Coppa, salami, Braesola 26

Somerset cheese: Cheddar, Brie, Yarlington, Bath Blue, Driftwood 26

Cheese & Charcuterie 30

Ploughman's Scotch egg, sausage roll, ham, Westcombe Cheddar 28

Vacherin Mont d'Or and sourdough toast 24

FROM OUR KITCHEN

Half rotisserie chicken roasted baby potatoes, mixed leaf salad £26

Steak tartare and sourdough toast 12

Minestrone soup (vg) 6.5

SWEET

Walled Garden Truffles £1.50 each

