

- 4.5 Today's bread selection from East Bristol bakery  
served with smoked organic butter or sumac oil (v)
- 2.5 Olives w/ fresh herbs (v,gf)  
Pizza popcorn (v,gf)  
Chargrilled pickles (v)
- 5 Quickest smoked cheddar beignets w/ heritage carrots  
Roast garlic grissini w/ beet relish + Homewood Pickled Ewes cheese  
Smoked paprika hummus w/ pickles, urfa oil + khorasan crackers (v)
- 7.5 Woodland mushrooms, salsify w/ miso, pomegranate, fermented walnut (v,n)  
Purple sprouting, White Nancy, puy lentils, cured egg yolk, liquorice jam (gf)  
Celeriac, hazelnut, pear, Pecorino Britanico (n)  
Homewood halloumi, sticky dates + rye, parsnip, apple and bhajis  
Devon Mist, swede and almond fritters + saffron aioli (v,n)
- 3.5 Maris Pipers w/ persillade (v,gf)  
Winter salad; kale, kohlrabi + caraway (v,gf)

(v) Vegan    (gf) Gluten Free    (n) Contains Nuts    (e\*) Contains raw eggs

Please advise one of our front of house team as to any allergies or dietary requirements **prior** to placing your order.

This is particularly important for those with nut allergies.

- 10% gratuity will be automatically added to groups of 6 people or more -

7.5 Dessert selection plate -  
Poached rhubarb, almond friand, cherry blossom, custard mousse (n)

Organic chocolate selection plate -  
Chocolate cake, cocoa nibs, ganache, blood orange, (v,n)

4 Pistachio ice cream, blackcurrant, yoghurt, meringue (e\*)

Lemon sorbet, tarragon syrup, shortbread (v,gf)

7 Carefully selected regional cheeses supplied by The Bristol Cheesemonger

This months selection -

Cornish Blue - sweet, mild and creamy with a buttery richness.

Devonshire Red Goats - vibrant full flavoured take on a Red Leicester

Six spires - well rounded, mature cows cheese full of character