

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

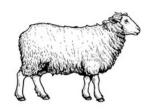
> Available Monday to Saturday 12:00 - 14:30 | 18:00 - 20:30

SNACKS Served all day

Signature B&B Pudding, Onion, Spenwood & Truffle £9
Black Pudding Scotch Egg, Smoked Tomato Ketchup £7
Truffled Mac & Cheese Bites £8
Shepherd's Pie Croquettes, HP Sauce £8
Hash Brown Bites, Chipotle Mayo £6
Treacle Cured Trout, Dashi, Shiso £7

Starters

Springbottom Beef Tartare, Confit Egg Yolk, Rye Crackers £15
Chicken Liver Parfait, Madeira, Toasted Brioche £13
Bream Ceviche, Smoked Crème Fraîche, Radish £12.5
Heritage Tomato Tart, Burrata, Olives, Basil £13 V | VG*
Mascarpone Agnolotti, Broad Beans, Spenwood £12 V



Mains



Durnford Estate Lamb, Braised Baby Gem, Petits Pois A La Française £31
Creedy Carver Duck, Beetroot, Barley Ragout, Chard £34
Confit Pork Belly, Durnford Estate Mushrooms, Black Garlic £32
Cornish Monkfish, Turnips, Gnocchi, Olive Oil Sabayon £34
English Pea Risotto, Sunflower Pesto, Ricotta V | VG* £24

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

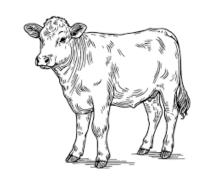
Classics

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

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



Sides

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

V - Vegetarian | VG - Vegan | V* - Vegetarian Option Available | VG* - Vegan Option Available