

# Summer Menu



Please make a note of your table number and place your order at the bar.

## STARTERS

**Caprese salad (V)** £8  
Beef tomato and mozzarella, with balsamic glaze and pesto oil

**Bruschetta (V)** £8  
Heritage tomatoes, pesto, basil, torn mozzarella, balsamic glaze, pesto oil

**Houmous & Crudités (Ve)** £6.50  
Peppers, celery, carrot, cucumber, houmous, olive oil, herbs

## MAINS

### PIZZA

All available with homebrewed oils to drizzle over - choose from peri-peri, garlic or pesto

**Margherita (V)** £11.50  
Tomato sauce with mozzarella and cheddar

**Veggie (V)** £12.50  
Onion, pepper and mushroom

**Vegan Margherita (Ve)** £12.50  
Tomato sauce with Vegan mozzarella and Vegan Applewood cheddar

**Pepperoni** £13.50  
Loads of pepperoni

**Fully loaded** £14.50  
Pepperoni, onion, pepper and mushroom

### Extras

Add rocket to your pizza for an additional £1.

## SHARING CHARCUTERIE BOARD £30

A sharing platter for two. Each board comes with Pickled Onions, Crackers, Olives and Grapes (all V)

In addition, pick 2 from each column:

### VEG

**Houmous (Ve)**  
Homemade houmous

**Potato Salad (V)**  
Homemade potato salad

**Marinated Mediterranean Vegetables (Ve)**  
Roasted peppers and sundried tomatoes in garlic oil

### MEAT

**Smoked Ham**  
Smoked for flavour

**Beef and Garlic Salami**  
Smoked with beech and applewood

**Chorizo**  
Cider cured somerset chorizo

### CHEESE

**Cornish Brie (V)**  
Made from organic milk for a creamy, clean taste

**Dorset Blue Vinny (V)**  
Creamy, crumbly and complex buttery flavour

**Wookey Hole Cave Aged Cheddar (V)**  
Powerfully intense, with a depth of flavour

Add any bottle of wine for an additional £15\*

\*The Chateau Reynier Bordeaux incurs an additional £5 charge

Gluten free pizza bases are available, however we cannot guarantee against cross contamination for coeliac or severe allergies.

## SALADS

**Summer Salad (V)** £9  
Scorched peaches & tomato with torn mozzarella

**Greek Salad (V)** £9  
Herby leaves, rocket, feta chunks, olives, diced cucumber, diced tomatoes, Mediterranean dressing

**Beetroot Salad (V)** £9  
Houmous base, rocket, beetroot, feta chunks, walnut halves

**Garden Salad (Ve)** £7  
Seasonal leaves with tomato, cucumber, peppers and a balsamic dressing

## SIDES

**Olives (Ve)** £3.50  
Olives in oil & spices

**Coleslaw (V)** £4  
Homemade coleslaw with cabbage, carrot, onion and garnished with chives

**Potato Salad (V)** £4  
Homemade potato salad with mayo, crème fraiche, shallots, celery and herbs

## DESSERTS

**Brownie (V)** £6  
Warm brownie served with vanilla ice cream & berry garnish

**Lemon Drizzle Sundae (V)** £6  
Served with vanilla ice cream, whipped cream

**Eton Mess Sundae (V)** £6  
Vanilla ice-cream, crushed meringue, whipped cream, berry compote

## DIETARY INFORMATION

**V** - Vegetarian **Ve** - Vegan

Please make us aware of any specific dietary requirements when you place your order.

# Wine List



## WHITE

### La Delfina Pinot Grigio (Italy)

A stylish range inspired by the beauty of the ocean. This crisp, dry white has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple and fresh pear.

125ml 175ml 250ml Bottle

£6.00 £7.00 £8.00 £20.00

### La Girouette Sauvignon Blanc (France)

Produced by multi-award winning cooperative Foncalieu, pioneers of agronomic research and terroir expression. Refreshing and zesty lime leaf notes leading to a crisp, balanced finish.

£6.00 £7.00 £8.00 £20.00

### Robertsons Chenin Blanc (Australia)

Robertson Chenin Blanc – Crammed full of tropical fruits, with pineapple, melon and green apple complemented by a firm structure and balancing acidity.

£6.00 £7.00 £8.00 £20.00

### Seven Degrees Sauvignon Blanc (New Zealand)

A crisp, zesty and refreshing Marlborough Sauvignon Blanc with notes of citrus fruit

£30.00

### Becker Reisling Schonberg Vineyard (France)

Dry and racy with delicate fruits and floral hints and some minerality. A classic and delicious Alsatian Riesling!

£32.00

## RED

### La Deliziosa Montepulciano (Italy)

This Montepulciano has a complex, smoky nose with juicy red cherry flavours and a smooth body. A perfect wine to enjoy on its own or with red meats and rich cheeses.

125ml 175ml 250ml Bottle

£6.00 £7.00 £8.00 £20.00

### Sierra Alta Malbec (Argentina)

A vibrant and juicy Malbec made from grapes grown at high altitude in Mendoza. Flavours of black cherry, ripe plum and hints of chocolate over supple tannins.

£6.00 £7.00 £8.00 £20.00

### Armigero Sangiovese Riserva (Italy)

A superb wine from the Emilia-Romagna region. Ruby red with lashings of ripe cherries, dried fruit and spice, light and fruity on the palate.

£30.00

### Chateau Reynier Bordeaux (France)

Made equally with Merlot and Cabernet Sauvignon. Fresh aromas of ripe red berry fruit. Medium-bodied with round and well integrated tannins and a good length. Received a gold medal at 'Concours de Bordeaux' in 2020.

£32.00

## ROSE

### La Delfina Pinot Grigio Rosado (Italy)

This crisp, dry, Pinot Grigio Blush is packed with juicy strawberry and raspberry flavours lifted by refreshing, mouth-watering acidity. Balanced and easy-drinking, this is an ideal wine.

125ml 175ml 250ml Bottle

£6.00 £7.00 £8.00 £20.00

### Chemin de Provence Rose (France)

Chemin de Provence is a pale rosé by design. On the nose, red fruits like raspberries and strawberries, with more exotic fruits like guava in the background.

£30.00

## SPARKLING

### La Delfina Prosecco Spumante Extra Dry (Italy)

An elegant Prosecco with a fragrant bouquet of green apple and white blossom. Refreshing and delicate with citrus fruit flavours on the palate balanced by a creamy mousse.

200ml Bottle

£30.00

### R&R Prosecco (Italy)

Very fresh with pleasant fruity notes. Well-balanced, soft and full with good length. Extra Dry.

£8.00

All drinks are offered subject to availability