

The GRANARY

DIPS

Served with fresh raw vegetables on ice

Hummus fava beans, rapeseed oil, sunflower seed tahini **6 (VE/GF)** **Ezme** fire braised tomatoes, pickled chili, persian spice **6 (VE/GF)**

Hung Yogurt roasted garlic & fresh herbs **7 (V/GF)**

Smokey courgette peas, mint, lemon **7 (VE/GF)**

SOURDOUGH FLAT BREADS

Freshly baked at 400 degrees using our own blend of shipton mill flours

Roast garlic, parsley, lemon oil **6 (VE)**

Oyster mushrooms, white truffle oil **10 (VE)**

Fire braised tomatoes, black olives, chilli, oregano **7 (VE)**

Chorizo, ricotta, hot honey **11**

Fire braised tomatoes, buffalo mozzarella, basil **8 (V)**

Bath blue cheese, bitter leaves, pear, walnuts **11**

SMALL PLATES

Tabbouleh, citrus pearls,
lemon dressing
5 (VE/GF)

Blackened Courgette, crispy
chilli oil, garlic yoghurt
7 (V/GF)

Shredded Cos, garlic
dressing, anchovies,
old winchester, croutons
8

Pulled Chicken laab, puffed
rice, peanuts, sweet pickles
7 (GF)

Chopped spinach salad,
macarated kale, tamari seed
dressing, raw mushroom
5 (VE/GF)

Cracked wheat & cumin
pilaf, chestnuts, dates,
raisins, capers
7 (VE)

White fish tempura,
szechuan sauce
9 (GF)

Cider brined boneless
fried Chicken, brown sugar
buffalo sauce, blue cheese
9 (GF)

COOKED OVER FIRE

STORY FARMS LAMB

CHICKEN

FISH

VEGETABLES

Kofta, mint & coriander chutney,
hung organic westcountry yoghurt
11 (GF)

Kofta, mint & coriander
chutney, hung organic
westcountry yoghurt
9 (GF)

Dayboat fish grilled in
kale leaves, coconut
adobo, habanero
sambal, sweet pickles
24

Delica pumpkin &
fava bean kofta, mint
& coriander chutney,
coconut yoghurt
10 (VE/GF)

Cuts served with braised tomatoes,
chutneys, pickles, herbs and lemon...

3 or 6 pieces on the
bone, double marinade,
chutney, pickles, herbs
& lemon
15.5 / 27 (GF)

Grilled XXL tiger
prawns roasted shell
butter, caramelised
lemon
28 (GF)

Slow cooked aubergine,
makhani dahl, preserved
green tomatoes, crispy
buckwheat
16 (VE/GF)

Slow roasted shoulder **16 (GF)**

Lamb leg steak (220g) **18 (GF)**

Two point rack (served pink) **25 (GF)**

Boneless lamb chops (two) **18 (GF)**

SIDES

Blackened cabbage, garlic & fennel seed butter **5 (GF)** / Local leaves, amalfi lemon, rapeseed oil **5 (VE/GF)** / Old bay Fries **4 (VE/GF)**
/ Grilled onions & green chillies, molasses **3 (VE/GF)** / Plain flat bread **3 (VE)**

CHUTNEYS & SAUCES

Garlic yoghurt **2 (GF)** / Coriander chutney **2 (VE/GF)** / Habanero sambal **2 (VE/GF)** / Sichuan mayo **2**

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist you
Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team