

BUNCE'S

FRIDAY 19th & SATURDAY 20th April

NIBBLES

Sourdough Focaccia, Ampersand butter 4

Gordal Olives 4

Truffle Hash Brown Bites, parmesan 5

Cobble Lane Fennel Salami, cornichons 6

STARTERS

Braised Sandridge Bacon & Potato Agnolotti, butter sauce, parmesan 10

Grilled Wye Valley Asparagus, panko poached egg, wild garlic hollandaise, chervil 10

Tempura Delica Squash, whipped barrel aged feta, pickled red onion, crispy sage, seeds, hot honey 9

Glazed Omelette of Brixham Crab, 36-month aged parmesan, cracked Kampot pepper 11

Hand Dived Orkney Scallops, celeriac, barbecued pork belly, enoki mushrooms, nori, lime 12

MAINS

Cornish Hake Kiev, wild garlic, white bean & Arreton Valley tomato salad, basil mayonnaise, crispy capers 19

Loin of Chalk Downland Mutton, neck fritter, sheep's milk mash, Bromham carrots, mint salsa verde 22

Farfalle Pasta, Wye Valley asparagus, wild garlic butter, Old Winchester 18

Barbecued Tenderloin of Bishops Cannings Pork, Jersey royals, parsley sauce, spring greens 20

SIDES

Brown Butter Greens 4

Skin on chips 4

PUDS

Blood Orange Meringue, *lemon curd, sherbet, whipped cream, crystallised fennel* 8

Warm Chocolate Guinness Cake, *cream cheese ice cream, malt caramel* 8

Affogato, *espresso, vanilla ice cream* 4

TODAY'S CHEESES

Wiltshire Loaf, Wild Garlic Yarg & Winslade 7
Served with nigella seed crackers & rhubarb chutney

COFFEE & TEA

Hot drink and today's flavour of ricciashelli 4

*If you have a food allergy or a special dietary requirement, please inform us before you order.
We will do everything we can to accommodate all food intolerances and allergies but cannot guarantee food will be completely allergen free.*

