

BUNCE'S

FRIDAY 19th & SATURDAY 20th July

NIBBLES

Sourdough Focaccia / Ampersand butter 4

Gordal Olives 4

Truffle Hash Brown Bites / black Australian truffle, parmesan 7

Cobble Lane Fennel Salami / cornichons 6

STARTERS

Wiltshire Ham & Potato Agnolotti / brodo butter sauce, black Australian truffle, parmesan 10

Puglia Burrata / Wye Valley green bean ragu, balsamic vinaigrette, sourdough croutons 10

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

Stuffed Tempura Courgette Flower / whipped feta, pine nuts, pickled Grelot onion, hot honey 9

Hand Dived Orkney Scallop / barbecued pork, celeriac puree, pickled enoki mushrooms, nori, lime 12

MAINS

Fillet of Cornish Hake / alubia beans, lemon beurre blanc, sautéed greens, smoked caviar, panko mussels 19

Loin of Chalk Downland Hogget / neck fritter, sheep's milk mash, Bromham carrots, carrot top salsa verde 22

Tortelloni of Westcombe Ricotta / courgette, lemon, Old Winchester cheese, Australian black truffle 18

Huntsham Farm Middle White Pork Loin / crushed pink fir potatoes, whey sauce, charred hispi cabbage 20

SIDES

Brown Butter Greens 4

Fried Pink Fir Potatoes / herb butter 5

CHEESE

Domaine au Vallage, Wiltshire Loaf, Cashell Blue / nigella seed crackers & rhubarb chutney 7

PUDDING

Vanilla Buttermilk Panna Cotta / pink peppercorn crumble, strawberries 8

Roast Peach / olive oil ice cream, peach sorbet 8

Warm Chocolate Brownie / crème fraîche 8

Affogato / espresso, vanilla ice cream 4

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