



DAYTIME MENU



NIBBLES

Warm artisan bread
with balsamic dipping oil (v)

5-

add olives 2.5



Tisbury deli olives (gf, v)

3.5



Boquerones
white cured anchovies (gf)

4.5



Red and green chillies
stuffed with soft cheese (gf, v)

4.5



TOASTED SANDWICHES

Served on artisan sourdough
with dressed local leaves

7-

Honey roast ham and
Westcombe cheddar



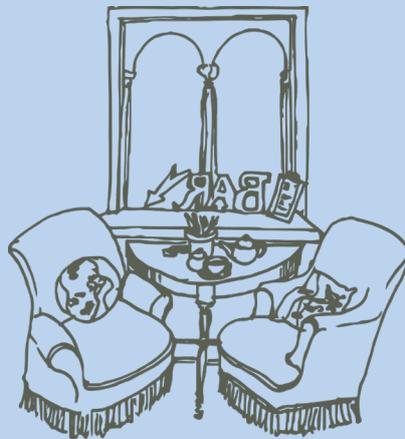
Chorizo, buffalo mozzarella
and fresh chilli

Fennel salami, ricotta and spinach

Westcombe cheddar and chutney (v)

Add Bowl of skinny fries

3.5



ORDER SALAD AS STARTER £6

SIDES

Wild rocket
with parmesan shavings
and balsamic dressing



4-

Mixed green local leaves
with balsamic dressing (v)

3.5

Bowl of skinny fries



3.5

Extra sauce: Harissa mayo
Tzatziki / Srirach sauce

30P

EXTRA TOPPINGS £1

cheese / bacon / fresh chillies

SALADS

Sweet chilli and sesame pulled pork salad

11-

Mixed local leaves, slow cooked woodfired pulled pork,
cherry tomatoes, roasted red peppers, carrots, radishes,
sesame seeds and our Asian sweet chilli dressing (gf)



Warm goats cheese salad

11-

Mixed local leaves, pickled beets, cherry tomatoes, toasted
pine nuts, and a balsamic dressing (v, gfo)

Avocado, bacon and spinach salad

10-

mixed leaves, spinach, cherry tomatoes with nigella seeds
and homemade French dressing (v, gf, vgo)

West Country board

8-

Wiltshire ham, Westcombe cheddar, pickled beetroot and
sourdough bread with seasonal chutney and mixed leaves (v)

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR FOOD INTOLERANCES

V-VEGGIE, VG-VEGAN, GF-GLUTEN FREE, O-OPTION

LIGHT BITES



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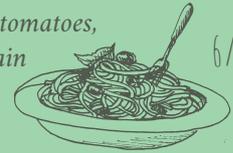
TO START

- Honey baked feta**
with lavender and thyme
sourdough crisps (gfo, v) 6.5
- Mediterranean spiced hummus**
Homemade with toasted almonds
& harissa flat bread (v) 6
- Severn & Wye Smoked salmon carpaccio**
with pickled beets, radishes
and horseradish cream 8
- Yuzu citrus & ginger griddled calamari (gf)**
with roasted red peppers & rocket 7
- Chilled Gazpacho basil granita (gf, vg)** 5
- Charcuterie board**
Italian cured meats, mixed olives,
bread and balsamic dipping oil 6.5
Sharing board 11



MAINS

- Joni's Kitchen Famous Homemade Pie of the day**
garden minted peas or mixed salad or mustard mash or skinny fries 11.5
Add extra side 2
- Rack of Wood fired Smoked Pork Ribs**
with Bourbon and Somerset apple glaze, skinny fries, homemade coleslaw 14
- Homemade 'walled garden' herb pesto linguini**
yellow courgette, fresh basil, lemon, sourdough roasted tomato crumb
and Westcombe ricotta (v, gfo) - starter/main 6/12
- Spaghetti alla Puttanesca**
Capers, black olives, chilli, garlic, woodfired slow roasted tomatoes,
garlic croutons, anchovies (optional) (vo, gfo) - starter/main 6/12
- Japanese Carbonara**
Wafu (Japanese style) pasta, mushrooms, sake, lemon, toasted sesame,
miso, dashi, shredded nori, parmesan (v,gfo) - starter/main 7/12



OUR LOVELY SUPPLIERS

Ricotta - Westcombe Dairy, Mozzarella - Brue Farm,
Leaves & Fruit and Veg - Georges, Castle Cary, Bread - Lievito, Lovington,
Meat - Andrew Barclay, Dry store - La Chasse, Zeals Somerset,
Charcuterie - The Real Cure, Dorset

HAND MADE BURGERS

- The Gallery Chilli Burger** 12
8 oz steak burger, fresh chillis, hot sriacha mayo,
baby gem, coleslaw and skinny fries
- The Gallery Lamb Burger** 12
8 oz Andrew Barclay lamb mince burger with tzatziki,
harissa mayo, baby gem, tomato, coleslaw and skinny fries
- The Gallery Steak Burger** 12
8 oz Andrew Barclay steak burger, tomato and onion chutney,
mayo, baby gem lettuce, coleslaw and skinny fries
- The Gallery Spicy Bean Burger** 11
8 oz bean burger, tomato and onion chutney, mayo, baby gem,
tomato, coleslaw and skinny fries (v, vgo if mayo excluded)

EXTRA TOPPINGS - CHEESE / BACON / FRESH CHILLIES (£1)

EXTRA SAUCES - HARRISA MAYO, TZATZIKI, SRIRACHA SAUCE (30P)

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