





You were once running wild, hiding in the morning mist

Game demands I make you mine

I thought that I could resist But the leopard in you silently preyed on me

SHARING PLATES

SMOKED SALMON BLINI 11

Crème fraiche & chives

TURKEY & CRANBERRY TOASTIE 12

GLAZED CHIPOLATAS 11

Honey & mustard

SHRIMP COCKTAIL CROUSTADE 12

Sauce Marie Rose

FRIED SPROUTS (vg) (gf) 8

Lemon aioli

ROAST BEEF CROUSTADE 13

Horseradish & chive

WILD MUSHROOM & BRIE ARANCINI (vg) 12

POTATO TOTS (vg) (gf) 7

Truffle aioli

SQUASH, SAGE & ONION POLPETTE (vg) 9

BAM FRIED CHICKEN 11

Hot honey mustard

CRISPY CALAMARI 12

Smoked paprika aioli

DEVILLED EGGS GRIBICHE (v) (gf) 8

Crispy parsley & capers (add Exmoor caviar 16)

PIZZETTES

FENNEL SAUSAGE 13

Mozzarella & chilli

SPICED PUMPKIN (vg) 11

Julienne Bruno burata, Preserved lemon & crispy sage

SMOKED SALMON 16

Green goddess & dill (add Exmoor caviar 20)

OOH LA LA CAVIAR PLATTER

SERVES 4-6 PEOPLE 95

Exmoor Caviar 30g | Creme fraiche | Chives | Shallot | Egg | Olive Oil Crisps | Flatbread | Potato Tots

PLATES

HG WALTER SMASH BURGER 16

Double cheese & BAM sauce, side of potato tots

SALADE BAM (v) (gf) 13

Pear, chicory, stilton & walnut pesto

WILD MUSHROOM MAC & CHEESE (vg) 13

HAUTE DOG 14

Double bacon wrapped chipolata, rosemary stuffing, cranberry sauce & crispy shallots

SWEETS

SALTED CARAMEL CHOCOLATE TART | MINI MINCE PIE, BRANDY CREAM | MINI MACARONS | STOLLEN BITES | LEMON MERINGUE PIE

THE FAVOURITES PLATE 13

A selection of 3 of each mini desserts

LATE NIGHT SHARING*

SMOKED SALMON BLINI 11

Crème fraiche & chives

GLAZED CHIPOLATAS 11

Honey & mustard

FRIED SPROUTS (vg) (gf) 8

Lemon aioli

WILD MUSHROOM & BRIE ARANCINI (vg) 12

POTATO TOTS (vg) (gf) 7

Truffle aioli



We're proud to work with some of the best suppliers in the country including HG Walter | Lambton & Jackson | Julienne Bruno | Exmoor Caviar | Celtic Bakers

