ricotta stracciatella or chocolate

THE VIEW@

WRAXALLVINEYARD

SOMERSET

Our Menu has been prepared to Share together or you can order just for yourself.

The Bar Bites, Small Plates, Cheese, Charcuterie and Sides can be enjoyed in any combination.

Please ask if you have any questions about our menu or our wines.

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Chilli Puffs	3.50		Chicken liver parfait, grape chutney, toasted sourdough, pickled shallots
Greek green olives	4.00		Wye Valley asparagus, soft boiled 9.00 egg, lemon and caper butter
Marinated anchovies	6.00		
Golden beetroot hummus with flatbread	5.00	S C	Salt roasted beetroot with Driftwood goats cheese, basil, raspberry
Lievito sourdough & butter	4.50	Plates	Burnt leeks, hollandaise, sorrel, 10.00 Old Winchester
Crispy oysters, mustard and	7.00		Old Willeliestel
tarragon mayo			Slow cooked pork belly, tokyo turnip, broad beans, rainbow chard, Wilding cider & mustard sauce
Our sharing boards and plates showcases a selection of local produce paired with in-house pickles, ferments served with			Tagliatelle, Charles Dowding greens, garlic butter, English Pecorino
Lievito sourdough bread & butter		ord	200g Fillet Steak 27.00
SOMERSET CHEESE 16		ir-dried Hereford	280g Sirloin Steak 25.00
WEST COUNTRY CHARCUTERIE 16		ed F	23.00 23.00 23.00 23.00 25.00
CHEESE & CHARCUTERIE 25		Air-dri	served with cherry tomatoes, skin on fries Peppercorn sauce
Brownie with vanilla ice cream		S	Roasted king oyster mushrooms, 9.00 Summer truffle
	5.50	des	Skin on fries with garlic butter, 4.50
Chocolate & miso cookie	3.50	& Side	herb mayo
Baked Westcombe ricotta cheesecake	6.00	alads 8	Charles Dowding's garden leaves, 5.00 honey & mustard dressing, croutons
Brickell's ice cream pot Vanilla bean, salted caramel, ricotta stracciatella or chocolate	3.00	Sal	Duck fat carrots, aged cider vinegar, 4.50



hazelnuts