

THE VIEW@

WRAXALL VINEYARD

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.

Bar Bites

Truffle & pecorino roasted nuts	3.50
Chilli Puffs	3.50
Greek green olives	4.00
Marinated anchovies	6.00
Golden beetroot hummus with flatbread	5.00
Lievito sourdough & butter	4.50
Homemade sausage roll, burnt apple ketchup	5.00

Small Plates

Wye Valley asparagus, truffle and potato mousse	10.00
Salt roasted beetroot, Driftwood goat's cheese, raspberry	9.00
Burnt leeks, hollandaise, sorrel, Old Winchester	10.00
Braised Salt Marsh lamb shoulder, rainbow chard, British quinoa, yoghurt	12.00
Slow cooked pork belly, tokyo turnip, broad beans with Wilding cider & mustard sauce	14.00
Tagliatelle, Charles Dowding's greens, garlic butter, English Pecorino	15.00

Cheese & Charcuterie

Our sharing boards and plates
showcases a selection of
local produce paired with
in-house pickles, ferments
served with
Lievito sourdough bread & butter

SOMERSET CHEESE

16

WEST COUNTRY CHARCUTERIE

16

CHEESE & CHARCUTERIE

25

Salads & Sides

Isle of Wight cherry tomatoes, Aleppo pepper, coriander	6.00
Skin on fries with garlic butter, herb mayo	4.50
Charles Dowding's garden leaves, honey & mustard dressing, croutons	4.50

Sweet

Brownie with vanilla ice cream	5.50
Chocolate & miso cookie	3.50
Baked Westcombe ricotta cheesecake, rhubarb puree	6.00
Brickell's ice cream pot <i>Vanilla bean, salted caramel, ricotta stracciatella or chocolate</i>	3.00

A discretionary service charge of 10% will be added to your bill if you are eating with us,
100% of which gets split fairly within the team.

Please let a member of the Wraxall Team know if you have any food allergies
or dietary requirements, Allergen Information will be provided upon request. VAT included

Wifi Wraxall Vineyard Guest
Password: *Drinkwine*

