



CORSHAM HOUSE

FROM THE SHELVES

32

Vitese, Zibibbo, Sicily doc
Fresh, zesty, floral

STARTERS

Landrace bread, cultured butter	5
Westcombe cheddar curds, marmite mayo	6
Crumpet, anchovy butter	8
Pig's head fritter, gooseberry ketchup	10
Devonshire white crab salad, 'English muffin'	14
Westcombe panela, cornichons, bread	9
Chicken liver parfait, fermented potato bread	9

BRASSERIE

Somerset burrata I.O.W tomato 'panzanela'	16
Fish Soup, rouille	16
5oz bavette, Bordelaise butter, skin on fries	16

PUDDINGS

Dark chocolate mousse, cherries	9
Eton mess	8
Dorstone goats cheese & spiced apple cake	8
Brown sugar tart, blackberry, sorrel	7
Baron Bigod, cracker, local honey	8

APERITIF

14

Manhattan
Rittenhouse rye, cocchi, angostura bitters

MAINS

Courgettes, feta, tarragon	19
Ruby beetroot, ewe's curd, cherry belle radish	15
Hake, charcuterie XO, peas, lettuce, chicken jus	28
Red deer haunch, faggot, braised carrot	23
Sweetheart cabbage, cheddar custard, onion salad	19
Westcombe panela, saucisson, Pomona	21

SIDES

Warm Gem lettuce, bacon, walnut ketchup, Spenwood	7
Green beans, shallots, mint	7
Corsham chips, chicken salt	7
Skin on fries	5

Affogato, flapjack	7	with rum	9
Sorbet			4
Ice cream			5
Petit fours			5



*Please let us know if you have any allergies or require information on any ingredients in our dishes.
Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.
DINE IN DISCOUNT - shop the shelves with 5% discount on wine to take home.*



CORSHAM HOUSE

COCKTAILS 14

Aperol Spritz

Aperol, sparkling wine, soda

Old Fashioned

Wild Turkey, demerara, bitters

Clover Club

Tanqueray, raspberry, lemon, rosé vermouth, egg white

Venturer

Tequila, lime, cocchi, green chartreuse

Negroni

Silent Pool, Cocchi, Campari

Fifty Shades of Green

Tanqueray, cucumber, lime, green chartreuse

Espresso Martini

Babica vodka, coffee, coffee liquor

Cider Brandy Daiquiri

Cider Brandy 5yr, lime, sugar

BEERS & CIDER

Keller Pils, Hop Bitter Lager, 4.8%	6
Wanna Go To The Sun, Pale Ale, 4.2%	6
Noam, Bavarian Lager 5.2%	6
Lucky Saint 0.5%	5
Pacifico Clara, Mexican Beer 4.4%	5
Burrow Hill Cider 6%	6.1

COGNAC & ARMAGNAC

Chateau De Lacquy, Armagnac 3	6
Chateau De Lacquy, Armagnac 2001	10
Chateau De Leberon, Bas Armagnac VS	8
Louis Roque, La Vieille Prune	8

SCOTCH WHISKY

Lagavulin 16 - Islay	6
Oban 14 - Highlands	6
Singleton 12 - Speyside	7
Ardbeg 10 - Islay	8
Auchentochan - Lowland	16
The Balvenie 14 - Speyside	18

PUDDING & PORT

LBV Port	8.5
Tawny Port 10	13.75
Sauternes	14

DIGESTIFS

<i>Burrow Hill Cider Brandy, by year</i>	
Somerset Cider Brandy 3, 5, or 10	6, 8, 12
Chartreuse Yellow/Green	6
Amaro Montenegro	6

NON ALCOHOLIC

Lyre's Spritz	10
Everleaf Spritz	10
Lyre's 'Amaretti' Sour	10
Botivo and Tonic	7

SOFTS

Homemade Raspberry Lemonade	6
Fentimans Gingerbeer	3.20
Fentimans Victorian Lemonade	3.20
Fentimans Elderflower	3.75



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