



CORSHAM HOUSE

FROM THE SHELVES

7.5/30

Dafni, Lyrarakis, Crete, Greece
Citrus, dry, citrus, bay leaf

APERITIF

14

Negroni
Gin, sweet vermouth, Campari

SMALL PLATES

Crumpet, anchovy butter	8
Chicken liver parfait, fermented potato bread	9
Pig's head fritter, gooseberry ketchup	10
Chioggia beetroot, ewe's curd, cherry belle radish	12
Devonshire white crab salad, 'English muffin'	14
Cured mullet, tomato, sauce vierge, smoked oil	12
Cod's roe, pickled cucumber, bread waste cracker	10
Charcuterie, cornichons, bread, cultured butter	9

LARGE PLATES

Courgettes, feta, Mexican marigold	19
Turbot, charcuterie XO, peas, lettuce, chicken jus	30
Stonebass, mussels, sweetcorn, tomato, chilli	25
Toby Haynes rump cap steak, red wine jus	28
Tamworth pork belly, spring onion, castelfranco	23
Sweetheart cabbage, cheddar custard, onion salad	19
British tomato salad, elderflower vinaigrette	15
Charcuterie, cornichons, bread, cultured butter	21

SNACKS

Smoked almonds	5
Bread, cultured butter, olives	8
Westcombe Cheddar curds	6

SIDES

Gem lettuce, bacon, walnut ketchup, Spenwood	7
Green beans, BBQ embers dressing, shallots, mint	9
Corsham chips, chicken salt	7

PUDDINGS

Dark chocolate mousse	9
Elderflower tart	9
Eton mess	9
Burnt butter ice cream	7

Strawberry sorbet, basil & pepper syrup	6
Affogato	9
Dorstone & spiced apple cake	8
Baron Bigod, cracker, local honey	4



Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot. 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.