







# THE OLD SPOT



## SMALL PLATES

DAYLESFORD BAKERY FOCACCIA,  
balsamic, extra virgin olive oil 6  
  **V** 587kcal

ANTIPASTI\*, olives, sun dried tomatoes,  
sweet peppers, caperberries 6  
  **V** 257kcal

7 SEED BRUSCHETTA,  
wild garlic & cashew pesto, crumbled feta\*,  
garden radish, peas, spring onions 14  
      330kcal

CRISPY SQUID\*,  
pepperonata, aioli, market garden leaves 15  
     436kcal




WILD GARLIC\* & ROSEMARY FLATBREAD,  
sea salt\*, parmesan, extra virgin olive oil 10.5  
  664kcal

## PASTA

PEA & SPRING ONION ORZOTTO,  
Adlestrop cheese 17  
    451kcal

DORSET CRAB\* & CHORIZO LINGUINE,  
parsley, pecorino\* 24  
     1128kcal

BROAD BEAN\*, ASPARAGUS\* &  
SOFT HERB TAGLIATELLE, parmesan 19  
   359kcal

WILD GARLIC\*, rosemary & lemon porchetta,  
caper & rocket salad, pecorino dressing\* 22  
   1610kcal

## PUDDING

AMALFI LEMON POLENTA CAKE,  
citrus mascarpone, lemon verbena syrup 9  
   931kcal





AFFOGATO 8  
  105kcal

## PIZZA

ZERO HERO, our zero waste special,  
making the most of seasonal gluts from  
our gardens and farmshop 16.5  
£2 from every zero hero pizza is donated  
to the Felix Project

FINOCCHIONA SALAMI\*,  
tomato, mozzarella 19  
    1241kcal

TOMATO & BUFFALO MOZZARELLA,  
salsa verde 16.5  
    1085kcal

WILD GARLIC\*, feta cheese\*, pea, crème fraîche,  
harissa lamb, kefir dressing 19  
    1081kcal

Everything is organic, unless marked \*. Wild ingredients that can't be classified as organic are always sourced considerably and sustainably. Adults need around 2000kcal a day.  
The discretionary service charge of 12.5% is shared between the staff serving you.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING.

We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help.

 celery  cereals with gluten\*\*  molluscs  crustacean  eggs  fish  milk  mustard  peanuts  sesame  soya beans  sulphites  tree nuts\*\* **V** suitable for vegans \*\*Ask your server for specific details.

