THE PRESSOIR

Hors d'oeuvres

Marinated Olives (vgn)
£4.50

Whitebait & Tartare
£8.00

Homemade soup,
salted butter & sourdough
£8.00

Cervelle de Canut, whipped goat's cheese, herbs, beets, honey, roasted walnuts & buttermilk biscuits
£9.00

Smoked Mackerel Rillettes, pickled cucumber, chicory & toasted sourdough
£10.00

Pâté de Campagne, remoulade, charcuterie sauce & toasted sourdough
£10.00

Croques

Grilled French sandwiches, served with a side of dressed leaves and grated carrots.

Croque Monsieur,
Wiltshire cured ham, mature cheddar, mornay sauce
£15.00

Croque Madame,
Croque Monsieur topped with a fried egg
£16.00

Les Planches

Les Conserves de Poisson,
French sardines by Ferrigno, packed in Provence, pickles, salted butter & toasted sourdough

Choose your sardines:

Citron Confit - *preserved lemon*
Huile d'Olive - *Camargue sea salt*
Niçoise - *tomato, olive, caper, herbs*
Escabeche - *spiced vinegar & oil*
£14.00

La Planche de Camembert,
whole baked Camembert, confit garlic & rosemary, Bayonne ham, Pâté de Campagne, celeriac remoulade, cornichons, pickles, onion marmalade, roasted walnuts & toasted sourdough

For 2 £30.00

Winter Plats

Winter roots, chestnut mushrooms & pear casserole, white wine cream sauce (gf)
£16.00

Duck à la Française,
slow-roasted duck leg, Puy lentils, bacon jam & bitter orange jus (gf)
£17.00

Gratin de Saumon, roasted salmon, slow-braised winter vegetable fondue, Comté cheese sauce (gf)
£17.00

SERVED FROM
12-14.30 MON-SAT
LUNCH
KITCHEN
Wine Shop & Kitchen

Sides

Somerset Sourdough, salted butter or olive oil & balsamic vinegar (v)
£5.00

Roasted Potatoes,
garlic butter (v, gf)
£6.00

Fries with chilli & basil aioli (v, gf)
£7.00

Green Bean Almondine, shallots, butter & roasted almonds (v, gf)
£7.00

Roquefort salad,
roasted walnuts & pear (v, gf)
£8.00

Baked goat's cheese salad, roasted beets & aged balsamic (v, gf)
£8.00

Tartiflette, roasted potatoes, confit onions, Alpine cheese (v)
£9.00

Food allergies and intolerances
Please speak to our staff about the ingredients in your meal when making your order - thank you

On your bill you'll find a discretionary 10% service charge which gets split fairly with everyone who works here.

Apple waste Sourdough is used throughout the menu

THE PRESSOIR

BREAKFAST *menu*

Toast, butter, jams
£3.50

Greek yogurt (v)
Fruit compote, home-baked keto granola, honey
£6.00

Sausage *or* bacon sandwich
Granary bread
£7.00

Smoked salmon
Free range scrambled egg, granary toast
£9.50

Eggs benedict / florentine (v) / royale
Two free range poached eggs, served on
toasted muffin, topped with hollandaise sauce
Benedict - crispy bacon | Florentine - spinach | Royale - smoked salmon
£11.00 | £10.00 | £12.50

The big breakfast
Local smoked bacon, butcher's sausages, black pudding, free range fried eggs, roasted tomatoes, sauté mushrooms, sauté potatoes, granary toast
£13.50

Vegetarian breakfast (v)
Pan fried halloumi, spinach, free range fried eggs, roasted tomatoes, sauté mushrooms, sauté potatoes, granary toast
£11.50

SERVED FROM 9:00 - 11:30 MON - SAT

Food allergies and intolerances
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THE PRESSOIR

BAR MENU

The Pressoir is an independent wine supplier, our range is always changing to keep the choice interesting. We have a selection of white, rose, red and sparkling wine available, please ask a member of our team for the selection available today.

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House Wine

Red
100% Grenache
Fabulous mix of red berries

White
100% grenache
Floral nose, gentle palate

Rosé
100% Grenache
Classic Provence style rosé

Wine by the glass		
	Regular	*£8.00*
	Large	*£9.50*

All wine on the shelves are available with a £10 corkage.

Gin & Tonic

Tanqueray • Bombay

Tonic • Slimline • Elderflower

Single	*£7.00*	**Double**	*£8.00*

Beer & Cider

Please see the black board to view our selection of our European guest beers and ciders.

THE PRESSOIR

Loose Leaf Tea Menu

	BREWING TIME
Carrot and Ginger Organic Infusion Creamy carrot and spicy ginger expertly blended with turmeric, curry powder and coriander seeds.	***10 - 12 minutes***
Red Fruit Pudding Infusion This juicy fruit infusion tastes of homegrown berries with the delicious flavour of raspberries.	***5 - 8 minutes***
Liquorice Root Cut A sweet and slightly salty flavour and is reminiscent of aniseed and fennel in taste.	***4 - 6 minutes***
Heavenly Lemon Fruit Infusion Sweet and sour, refined with the fresh note of a lemon butter cream - rounded off with a hint of sweet cream.	***8 - 10 minutes***
Peppermint Whole Leaves Herbal Infusion A pure natural menthol like character that refreshes and relaxes.	***5 - 7 minutes***
Lemongrass and Ginger Herbal Infusion Detox with a revitalising infusion of refreshing and tangy lemon and ginger.	***3 - 5 minutes***

THE PRESSOIR

DRINKS MENU

Coffee

Espresso	**£2.70**
Cappuccino	**£3.50**
Latte	**£3.50**
Flat white	**£3.40**
Americano	**£2.90**
Mocha	**£3.60**
Hot chocolate	**£3.50**

Whole, Skimmed, Oat, Soy, Almond

Caramel
Gingerbread
Hazelnut — *£0.50*

Tea

Green tea
English breakfast
Mint tea
Earl grey
Berry
Camomile — **£2.40**

please ask a member of our team for the loose leaf tea menu.

Soft drinks

Orange juice	**£2.95**
Ginger beer	**£3.25**
Sparkling Elderflower	**£3.25**
Lemonade	**£2.95**
Coca Cola	**£3.25**
Diet Coke	**£3.25**
Belu still water	**£2.00**
Belu sparkling water	**£2.00**