

Welcome to The View@Wraxall

AUTUMN 2025

Harvest is now completed it has never been as early at Wraxall
Autumn really transforms the Vineyard into something magical with a fiery glow

DAYTIME MENU

Our menu reflects the seasonal changes and the best local produce with dishes designed to compliment each other.

SNACKS

Available All Day

Truffle & pecorino nuts **3.50**
Chili puffs **3.50**
Greek green olives **4.50**

Marinated anchovies **6**
Roast garlic hummus, 5 seed dukkah & focaccia **5**
Lievito Sourdough & butter **4.50**

BRUNCH

Served 10am - 3pm

Wraxall kimchi & Barber's cheddar toastie **7**
Cold smoked Mere trout on a crumpet, poached Burford brown egg, hollandaise and dill **14**
Creamed mushrooms on grilled sourdough, Whitelake pecorino, persilade **15**

CHEF'S SELECTION

Served 12 - 6pm

A selection of the best local produce that pair brilliantly with our Sides or Small Plates from the Lunch Menu

West Country Cheese & Charcuterie

Somerset Cheese Plate **16**

West Country Charcuterie Plate **16**

Somerset Cheese and Charcuterie Sharing Board **25**

served with pickles, ferments and chutneys made at Wraxall with Lievito Focaccia

LUNCH

served 12 - 3pm

A Menu of seasonal plates designed for sharing and enjoyed family-style

Small plates & pasta

Roasted beetroot, Whitelake feta, pickled blackberry, basil, balsamic **11**

Fresh pappardelle, slow roasted cherry tomato arrabbiata, fetich **14**

Larger plates

Marinated chicken thigh, rainbow chard kimchi, tahini, yogurt **14**

Landrace pork belly, celeriac, cider sauce **16**

Sides

Skin on fries with garlic butter, herb mayonnaise **4.50**

Charles Dowding's garden leaves, honey & mustard dressing, croutons **4.50**

Beef tomatoes, Espelette chilli pepper, coriander **6**

For the little ones: Kids Pizza Margherita or Pepperoni **8**

If you would prefer to order a small plate as a starter and a large plate as a main course, please let us know.

THE CHEF'S CHOICE - for tables of 6 or more a sharing selection from the Lunch menu £35pp (pre-order only)

DESSERTS & SWEET TREATS

Served 12 - 6pm

Beetroot brownie, vanilla ice cream **8**

Lemon posset, berry compote **7**

Yogurt & melon sorbet, sparkling rosé granita **6.50**

Cake of the day **3.50**

Brickell's ice cream pot **3**

Vanilla bean, salted caramel, chocolate or
ricotta stracciatella

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

Bills inclusive of VAT. 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.

OUR SUPPLIERS

The majority of our produce is from within a 15 mile radius of the vineyard, using the best that the West Country has to offer...
Here are a few of our brilliant suppliers -

CHEESE

Somerset offers a brilliant selection of a variety of cheese from different cheesemakers.

Barbers

1833 Vintage Cheddar

Westcombe

Duckett's Caerphilly

White Lake

Driftwood - soft goat's cheese

Rachel - semi hard, washed rind goat's cheese

Kingfisher Blue - semi-hard, blue goat's cheese



CHARCUTERIE & MEAT

Westcombe Charcuterie

Now producing their own range of charcuterie. Handmade in limited quantities, Westcombe Charcuterie gives them the best use of their pasture-reared bull calves. Combined with Gotheleney Farm pork and the slow-maturing Westcombe microflora, the range features unique takes on classic salamis and whole muscle cuts.

Somerset Charcuterie

A quality British Charcuterie business that follows traditional Spanish, French and Italian methods. Everything is handmade in order to preserve the artisan texture, flavours and look.

Origin Butchers

The butchery is located in the countryside village of Olveston, where they are surrounded by farms who share a passion for sustainable, ethical farming.

With their roots firmly planted in the South West, they're focussed on sourcing the best produce the local area has to offer.

Charles Dowding - No Dig

Locally sourced salad leaves and seasonal vegetables from Alhampton.

Charles Dowding is an English horticulturalist and author who has pioneered modern no dig and organic soil management in the UK since 1983. From a farming family, he has been on a journey of decades to find new ways of growing the soil more naturally.

Pickles, Ferments & Chutneys

In-house pickles & ferments

Made by in-house by our chefs, our pickles & chutneys are the

perfect accompaniments to our dishes for vibrant flavours and that extra touch of acidity.



BREAD

Lievito Bakery

Lievito is a Artisan Bakery based in Castle Cary in Somerset. Every Sourdough is hand shaped and slow proved for a minimum of 18 hours to achieve that open crumb and distant flavour of true sourdough.

PIZZA

Soul Dough

SoulDough was born from Edd's passion for all things dough based, making people happy through the love of quality wood fired pizza. The dough is all made in house and hand stretched. They source as many ingredients as possible from local artisan producers.



Brickell's Ice Cream

Creating a traditional French custard-style ice cream that is free from stabilisers, emulsifiers, artificial flavorings, and preservatives. Milk from their family dairy farm Westcombe Dairy, fresh double cream from Gloucestershire, Free Range egg yolk from Clarence Court, and British beet sugar

FISH & SEAFOOD

Mere Trout

Mere Trout are deeply committed to sustainability and environmental stewardship.

Their approach to trout farming is guided by a profound respect for nature and a dedication to preserving the delicate balance of our local ecosystem.

BEER, CIDER & WINE

Cellar Hands/Gardner & Beedle

Using local wine suppliers to add different wines to our wine list. sourced from small producers around the world.



Wilding Cider

Sam and Beccy Leach are natural cider and perry farmers/makers in Chew Magna, North Somerset. They practice regenerative farming in traditional orchards which are certified organic.

Lost & Ground

Lost and Grounded Brewers is a brewery in Bristol, UK, established in July 2016. They are a team fascinated by the precision of German brewing and the idiosyncratic nature of Belgian beers, and chose the brewhouse of their dreams to help them make these wonders of fermentation.

