

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**
Chilli puffs **3.50**
Greek green olives **4.50**

Marinated anchovies **6**
Beetroot hummus, 5 seed dukkah & focaccia **5**
Lievito sourdough & butter **4.50**

BRUNCH

Served 10am - 3pm

Hot smoked Mere trout on a crumpet, poached Burford brown egg, hollandaise and dill **14**
Creamed rainbow chard on grilled sourdough, Whitelake pecorino, truffle, persillade **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

Barber's cheddar & cider rarebit, pickles, harvest chutney **9**

Salt baked beetroot, goats curd, pickled pear, candied walnuts **12**

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

Larger plates

Marinated chicken and bacon salad, pearl barley, toasted walnuts **14**

Landrace pork belly, chard, wholegrain mustard sauce **16**

Sides

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

Charred hispi cabbage, miso dressing **5**

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

For the little ones: Kids Pizza 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.

DESSERTS & SWEET TREATS

Served 12 - 6pm

Beetroot brownie, vanilla ice cream **8**
Cake of the day **4**

Brown butter, miso, chocolate chip cookie **3**
Brickell's ice cream pot **3**
Vanilla bean, salted caramel, chocolate

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.

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FRIDAY DINNER MENU

Our menu reflects the seasonal changes and the best local produce and the dishes across our Menu are designed to compliment each other.

served 6 - 9pm

served with Lievito Focaccia

Small plates:

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

Mackerel paté, fried flatbread, pickles **11**

Roasted Carrots labneh, honey **12**

Wye Valley asparagus, soft boiled egg, caper butter. **9**

Somerset Cheese Plate **16**

West Country Charcuterie Plate **16**

served with pickles, ferments and chutneys made at Wraxall

Pasta

Rigatoni, four cheese sauce, confit courgette, tomato **12 / 18**

Large plates:

Somerset lamb, herbs, cider vinegar, capers **29**

Rib of Hereford beef, Alhampton wet garlic, tarragon sauce **22**

Landrace pork belly, muhammara, apples **18**

Sides

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

Charles Dowding's garden leaves, honey mustard dressing, croutons **5**

Beef tomatoes, espelette chilli pepper, coriander. **6**

DESSERTS & CHEESE BOARD

Raspberry brioche butter pudding, local double cream. **7**

Yogurt & Melon sorbet, sparkling rosé granita. **6.50**

Brickell's ice cream pot **3**

Somerset Cheese Board & Lievito Sourdough **16**

to share

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STEAK NIGHT MENU

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Snacks & Small Plates

Truffle & pecorino nuts **3.50**

Chilli puffs **3.50**

Greek green olives **4.50**

Lievito sourdough & butter **4.50**

Roast garlic hummus, 5-seed dukkah & focaccia **5**

Black pudding bon bons, burnt apple purée, crispy sage **8**

Salt baked beetroot, goats curd, pickled pear, courgette, candied walnuts **12**

Potted pork, pickled shallots, sourdough **12**

Pasta & Large Plates

Fresh pappardelle, slow roasted cherry tomato arrabbiata, fetish **18**

Landrace pork belly, chard, cider sauce **22**

Steaks

Air-dried Hereford beef sourced from Origin Butchers

8oz Rump **28**

12oz Sirloin **32**

8oz Fillet **43**

cooked in herb butter

served with skin on fries, slow roasted tomatoes,
creamed rainbow chard

Add on

Béarnaise sauce **2.50**

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**

DESSERTS

Beetroot brownie, vanilla ice cream **8**

Vanilla panna cotta, blackberries **7.00**

Brickell's ice cream pot **3**

Vanilla bean, salted caramel, chocolate or ricotta stracciatella

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SUNDAY SHARING MENU

Our menu reflects the seasonal changes and the best local produce. The dishes across our Menu are designed to compliment each other.

SNACKS & CAKE

Available All Day

Truffle & pecorino nuts **3.50**
Chilli 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

Cold smoked Mere trout on a crumpet, poached Burford brown egg, hollandaise and dill **14**
Creamed rainbow chard on grilled sourdough, truffle, Whitelake pecorino, persillade **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

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LUNCH

served 12 - 3pm

Small plates

Black pudding bon bons, burnt apple purée, crispy sage **8**
Salt baked beetroot, goats curd, pickled pear, candied walnuts **12**
Roast pumpkin, West African spices, grape relish, Westcombe ricotta **13**
Marinated chicken and bacon salad, pearl barley, toasted walnuts **14**

Sunday Sharing Dishes

served with

*Dauphinoise potatoes, tenderstem broccoli, kale and hispi cabbage
wholegrain mustard jus*

Slow cooked spiced lamb shoulder **44**

Landrace pork bellyto **42**

Air-dried Hereford Steaks

Roast topside of beef **38**

30oz Ribeye on the bone **54**

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

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**

DESSERTS & SWEET TREATS

served 12 - 6pm

Beetroot Brownie, vanilla ice cream **8**
Apple and blackberry crumble
with vanilla ice cream **7.50**

Brown butter, miso, chocolate chip cookie **3**
Brickell's ice cream pot **3**
Vanilla bean, salted caramel, chocolate

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