



# DINNER MENU

## STARTERS

MARINATED HERITAGE TOMATOES, BURRATA CHEESE SALAD, BALSAMIC REDUCTION AND BASIL. SORBET £8.50

PAN FRIED MACKEREL, GOOSEBERRY JELLY, PICKLED RADISH AND ELDERFLOWER GRANITA GF £8.50

HAM HOCK TERRINE, APPLE CHUTNEY, DRESSED SALAD LEAVES AND TOASTED BRIOCHE £8

COURGETTE AND BASIL VELOUTÉ WITH HOMEMADE ROSEMARY BREAD GF £7

TROUT TERIYAKI, SPRING ONIONS, CUCUMBER AND AVOCADO PUREE GF £8.50

## MAINS

PAN FRIED DUCK BREAST, FONDANT POTATO, HONEY ROASTED CARROTS AND A PORT SAUCE GF £23

CORNISH HAKE, BOK CHOY, CHIVE, CUCUMBER, WHITE WINE CAVIAR CREAM AND POTATOES GF £24

ROAST CHICKEN, SWEETCORN AND TRUFFLE RISOTTO, WILD MUSHROOMS, BABY LEEKS AND A THYME JUS GF £21

FRIED PARMESAN POLENTA, TAGLIATELLE OF SPRING VEGETABLES, TOMATO AND OLIVE CASSOULET GF, VEGAN OPTION AVAILABLE £18

PAN FRIED FILLET OF SEA BASS, ROASTED NEW POTATOES AND PEAS A LA FRANCAISE (CONTAINS PORK) GF £21

BAKED GOATS CHEESE, ROASTED GARLIC, SPINACH, POTATO TERRINE AND A LEMON THYME SAUCE GF £19

## DESSERTS

CHOCOLATE AND ORANGE DOME WITH VANILLA ICE CREAM GF £8.50

MANGO PARFAIT, POACHED PINEAPPLE AND PINEAPPLE SORBET GF £8

LIME CHEESECAKE, POACHED CHERRIES AND CHERRY SORBET £7.50

CHILLED STRAWBERRY SOUP, WHITE CHOCOLATE PANNA COTTA, PEPPER MERINGUE AND BASIL ICE CREAM GF £8

SELECTION OF CHEESES WITH CRACKERS AND CHUTNEY,

VINTAGE CHEDDAR, LOCAL SOMERSET BRIE AND STILTON. £10

PLEASE INFORM US OF ANY FOOD INTOLERANCES OR ALLERGIES AS YOUR SAFETY IS OUR CONCERN

\*Please be advised there is an optional service charge included.