

Please be aware of any allergies or intolerances and inform us of any special requirements. We are happy to adapt our dishes, where possible, to suit as they are all prepared to order.

2 Courses £27.00 (includes Bread) 3 Courses £33.00 (no concessions for children)

Olives - £2.50

## Starters

Celeriac and Apple Veloutè - Beenleigh Blue Chantilly - Onion Scone

Duck liver Parfait - Sourdough Toast

Monkfish Scampi Fritters - Chunky Tartare Sauce - Lemon

Baked Camembert - Cider Syrup (for two people + £5.00 for one person)

Fishcake - Coconut Curry - Samphire

## Mains

Slow cooked Pork Belly - Black Pudding Bon Bons - Apple - Fondant Potatoes - Veggies

Market Day Fish - Shellfish - Lemon Sauce - Veggies - hand-cut chips

Roast and confit crispy Guinea Fowl - Mushroom Cream - Fondant Potatoes - Veggies

Char grilled West Country Sirloin Steak - Mushrooms - Tomato - hand cut Chips  
Add a Tarragon and Black Pepper sauce on the side for £2.00

Crusted rack of Lamb - Fondant Potatoes - Veggies - Balsamic + Red Wine Glaze

Linguine - Mushroom + Chestnut Ragout - Hazelnut Gremolata

## Desserts

Coffee Pannacotta - Chocolate Mousse - Salted Caramel

Chocolate Nemesis (a rich flourless mousse like cake), Raspberries - Ice Cream

Sticky Toffee Pudding - Butterscotch Sauce - Ice Cream

Spiced Pear Pavlova - Mulled Wine Syrup - Toasted Nuts

Affogato - Homemade Irish Cream Liqueur Ice Cream drowned with a shot of Espresso

West Country Cheese Plate - Crackers - Chutney +£3.00

Menu subject to change without notice