

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. Bread accompanies the Starters.

2 Courses £29.00

3 Courses £35.00

(No concessions for children)

Olives - £3.25

## Starters

Monkfish Fritters - Tartare Sauce - Lemon

Shellfish Chowder

Mushroom Arancini - Tomato Sauce

Ham Hock and Chicken Terrine - Pickled Vegetables

Salmon Fishcake - Pea and Mint Velouté

## Mains

Slow cooked Pork Belly - Black Pudding Bon Bons - Apple - Baby Roast Herby Potatoes - Veggies

Guinea Fowl Breast - Mushroom - White Wine - Cream - Tarragon - Baby Roast Potatoes - Veggies

Fillet of Bass - Potted Shrimps - Veggies - Sauté Potatoes

Venison Loin + Venison and Blue Cheese Pie - Baby Roast Herby Potatoes - Veggies

Tagliatelle - Mushroom + Chestnut Ragout - Hazelnut Gremolata

Char grilled West Country Sirloin Steak - Mushrooms - Tomato - Hand cut Chips (£3.00 Supplement)

Add a Tarragon and Black Pepper sauce on the side for £2

## Desserts

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

Sticky Toffee Pudding - Butterscotch Sauce - Ice Cream

Spiced Mulled Pear + Nut Pavlova

Coffee Pannacotta - Chocolate Mousse - Salted Caramel

Affogato (Homemade Irish Cream Liqueur Ice Cream) - Espresso Coffee

West Country Cheese Plate, Crackers and Chutney +£3.00

Menu subject to change without notice

10% discretionary service charge will be added