



Sample Menu

First Course

Sweet Potato Soup V £7.25
red pepper, coconut

Pan Fried Lyme Bay Scallops £12.95
cauliflower purée, caviar dressing

Ham Hock and Pigeon Terrine £7.95
beetroot purée, pickled vegetables

Plaice Terrine £8.00
pickled cucumber, caviar dressing

Carrot Panna Cotta V £6.95
carrot and cumin, carrot crisp

Main Course

21 Day Dry Aged Sirloin of Lower Stockham Beef £24.50
tarragon mash, wild mushroom and bacon sauce

Pan Fried John Dory £17.95
cray fish risotto, spiced red cabbage

Seared Breast of Duck £18.95
confit potatoes, roasted artichokes, thyme sauce

Pan Roasted Lamb Rump £19.95
potato terrine, roast winter salad, rosemary jus

Wild Mushroom Risotto V £14.95
parmesan salad

Side Orders

Triple cooked chips £3.95

Seasonal vegetables £3.95

New potatoes £3.95

Trill Farm organic mixed leaf salad £3.95

Baby spinach £3.95

Pausing

Vanilla Panna Cotta £7.25
short bread biscuit

Passion Fruit Parfait V £7.25
passion fruit curd, blackberry sorbet

Lemon Meringue Pie V £7.25
passion fruit sorbet

Berry's Crumble V £7.25
vanilla ice cream

Rhubarb Delice V £7.25
Champagne sorbet

V A selection of Granny Gothard's natural ice creams and sorbet £7.50

V A selection of West Country cheeses with grapes, celery and biscuits £11.50 (£3 supplement)

A selection of coffee and tea from £3.00 V Petits fours £3.00

(Some of our foods contain allergens and some V options may have a variant to the menu . Please speak to a member of staff for more information)