

Sample Dinner Menu

Starters

Mushroom soup with tarragon oil and a homemade olive oil roll	£5.95
Winter vegetable terrine, shiitake a la grecque, candied walnuts, croutons and truffled mayonnaise	£7.50
Smoked mackerel rilette, pickled turnip, horseradish cream and toasted dill bread	£8.50
Pan seared Lyme Bay scallops, Jerusalem artichoke purée, roasted corn and artichoke crisps	£10.50
Honey & mustard glazed ham hock, caramelised apple, crushed hazelnuts and apple purée	£7.50
Confit Creedy Carver duck leg, beetroot, balsamic onions, orange purée and a soy vinaigrette	£8.95

Mains

Beer battered cod and chips with homemade tartar sauce and crushed peas or mixed leaves	£12.95
Tytherleigh fish pie topped with mature Somerset cheddar mash with vegetables or mixed leaves	£13.50
8oz 'Protected geographical indication' (PGI) Westcountry steak from Bonners, Ilminster. <i>Sirloin or Ribeye</i> Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter	£21.95
Slow roast pork belly, braised fennel, spinach, quince purée, black pudding arancini and a pork jus	£17.95
Wild local mallard, pumpkin, baby leeks, braised lentils and toasted pumpkin seeds	£19.95
Pan seared fillet of sea bream with a fricassée of chorizo, red onion, butter beans and wilted baby gem	£18.50
Poached fillet of cod, marinated squid, sautéed courgette ribbons, chargrilled sweet potato and a sherry cream sauce	£21.95
Mushroom, aubergine, squash & chick pea coconut curry, saffron rice and homemade naan bread	£13.50
Roast pumpkin, baked goats cheese, roasted chestnuts, pumpkin purée, herb couscous and a kale pesto	£13.95

A discretionary 12.5% service charge will be added to tables of 10 or more.

Game dishes may contain shot.

ALLERGENS - some of our food & beverages may contain allergens.

Please ask a member of staff for any allergen information prior to ordering.