



## Sample Dinner Menu

### Starters

French onion soup with a homemade olive oil roll	£5.95
Goats cheese & beetroot terrine, pickled beetroot purée, apple batons and sweet potato crisps	£7.50
Torched fillet of mackerel, compressed cucumber, chicory, lemon mayonnaise and walnut vinaigrette	£8.50
Pan seared scallops, roasted cauliflower, caramelised cauliflower purée, preserved lemon and coriander	£10.50
Ham hock ballotine, crackling & herb crumb, piccalilli, spiced pineapple and a tarragon mayonnaise	£8.50
Crispy confit chicken wings, roasted butternut squash, truffled egg yolk and a split chicken jus	£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
Pan seared duck breast, confit leg bonbons, tenderstem broccoli, broccoli purée and a sweet & sour duck jus	£18.95
Roast breast of guinea fowl, poached pear, baby leeks, bacon crisps, celeriac gratin, guinea fowl jus	£19.95
Pan fried fillet of haddock, mussels, tomato, roasted new potatoes and a vegetable & herb broth	£18.95
Fillet of gurnard, apple compote, balsamic shallots, caramelised red onion purée, saffron potatoes and a sauce vierge	£19.95
Vegetable & chestnut stew, crispy curly kale and a Provençal herb crumb	£13.50
Slow cooked aubergine, fried hen's egg, sweet potato hash, homemade tomato ketchup and pine nuts	£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.**