



Dinner Menu

Starters

Chicory marmalade tart, soft boiled quails egg, honey poached pear and blue cheese fritters	£7.50
Cured & torched sea trout, pickled baby beetroots, beetroot powder, avocado purée, crispy skin wafer, homemade treacle soda bread & seaweed butter	£9.95
Hand picked Devon crab, kohlrabi, Jersey royals, sea rosemary and brown meat mayonnaise	£11.50
Crispy lamb raviolo, confit celeriac, pickled blackberries and a red wine jus	£7.95
Slow cooked breast & leg of pigeon, salsify, blood orange, pickled walnuts and watercress	£8.50

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
Stuffed corn fed chicken breast with a pea & pancetta fricassée, spinach and wild garlic gnocchi	£17.95
Duo of pork - slow cooked belly & pork tenderloin with heritage carrots, roasted celeriac and pickled rhubarb	£17.50
Poached fillet of lemon sole, fish finger, confit leeks, crab crushed potatoes and sauce Grenoble	£19.95
Gilt Head bream, purple sprouting broccoli, potato terrine and a potted brown shrimp butter	£21.95
Chick pea & cashew nut falafels, courgette 'linguine', toasted pine nuts, goats curd and salsa verde	£13.95
Spinach & ricotta dumplings, Isle of White heritage tomatoes, rainbow chard and lovage pesto	£16.50

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

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

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