

Dinner Menu

Starters

Whipped Ewes curd, Bromham beetroots, torched figs, linseed crackers and truffle honey	£8.50
Red mullet escabeche, shaved fennel, sorrel and Bramley apple jelly	£9.00
Sweet and sour braised Octopus, chorizo picante, pink fir potato, pickled elderflower and ponzu	£10.50
Rabbit, smoked chicken & pistachio terrine, black garlic ketchup and homemade beer bread	£7.95
Cider braised pork cheek scrumpet, celeriac remoulade, gooseberry jam and dandelion shoots	£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 roasted guinea fowl breast, baby leeks, braised turnips, potato rosti and a guinea fowl jus	£21.50
Venison saddle, venison boudin, burnt roscoft onions, portobello mushroom, cavolo nero, truffle croquete and a veal jus	£24.50
Whole Cornish plaice roasted on the bone, Palourde clams, smoked pancetta and a Champagne, elderflower & samphire sauce	£18.95
Fillet of Cornish hake, smoked cauliflower, giroles, sea vegetables, confit potato and a sorrel sauce	£22.95
Chargrilled cauliflower steak, wild mushrooms, toasted pine nuts and a cauliflower cheese velouté	£14.50
Butternut squash & celeriac terrine, polenta, Vulscombe goat's curd and tempura fried courgette flower	£16.50

Game dishes may contain shot.

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.