



## Sample Dinner Menu

### Starters

Leek terrine, rarebit croquette, poached pear, pine nuts, watercress and a verjuice dressing	£7.95
Cod brandade, crispy quail's egg, waxy potatoes, keta caviar and treacle soda bread	£8.95
Smoked Cornish eel, guanciale, kohlrabi and green apple	£10.50
Confit quail, Jerusalem artichokes, bacon popcorn and sherry soaked sultanas	£7.95
Venison carpaccio, beer pickled onions, truffled Chantilly, St. Andrews Cheddar and salsify crisps	£11.50

### 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
Creedy Carver duck breast cooked in maple, chargrilled liver, spiced pumpkin puree, sprout tops, duck fat fondant potato and a 5 spice jus	£22.95
Miso braised shoulder of Devon lamb, hay smoked loin, celeriac terrine, baked shallots, chicory marmalade and a caper jus	£24.50
Hazelnut crusted pollock, creamed savoy cabbage, chanterelles, sea rosemary, ratte potatoes and a hazelnut brown butter	£19.95
Poached fillet of brill, Cornish mussels, Jerusalem artichoke, sea vegetables, crispy chicken skin and a chicken & nori consommé	£23.50
Salt baked celeriac, soft herb gnocchi, Devon blue, candied walnuts and swiss chard	£15.95
Heritage potato & baked onion terrine, wild mushrooms, burnt leek, truffle and toasted seeds	£16.95

**Tables of 10 or more will include a discretionary 12.5% service charge.**

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

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