



## Sample Dinner Menu

### Starters

Slow cooked duck egg, duxelle of wild mushroom & madeira, feta croquette, charred baby leeks, tarragon mayonnaise, olive oil crostini	£8.50
Grilled mackerel, smoked celeriac remoulade, pickled trompettes, mackerel pakora, hazelnut dressing	£8.95
Ballotine of Brown & Forrest smoked salmon & spiced Cornish crab, crab cake, charred spring onion, pickled candy beetroot, stem ginger & lemongrass purée, coral tuille	£10.95
Duck liver, confit rabbit & cranberry terrine, fig purée, truffled mayonnaise, shaved macadamia nuts, toasted pain d'épices	£9.95
Local wood pigeon, leg & black pudding hash, pancetta, orange braised chicory, orange sauce	£10.50

### 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 beef from Bonners, Ilminster. <b>Sirloin or Ribeye</b> Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter	£22.95
Pork loin wrapped in parma ham, sticky braised pig cheek, Jerusalem artichokes, artichoke puree, potato rosti, pork quaver and glazed carrots & parsnips	£19.95
Poached venison loin, maple glazed onion squash, spiced squash purée, pecan crumb, shallot tart, braised shoulder wrapped in potato spaghetti	£24.50
Stone bass fillet, chestnut & pancetta fricassée, braised brussel sprouts, truffled gnocchi, truffled beurre blanc	£21.50
Poached fillet of turbot, tempura oyster, étuvée of leeks, caviar, confit potato, Champagne velouté	£25.95
Root vegetable gratin, sweet potato bonbons, garlic tenderstem broccoli, cashews, tarragon pesto	£14.95
Spiced chickpea cake, cauliflower bhaji, curried cauliflower purée, golden raisin purée, tzatziki	£15.95