

# Sample Dinner Menu

#### A la carte menu

## Starters

Beetroot falafel, goats cheese bonbon, goats curd, compressed celery, candied walnuts, apple	£8.25
Crispy cod cheeks, Autumnal vegetable & mussel broth, courgette ribbons, beetroot crisps, basil pesto	£8.95
Brown & Forrest smoked salmon, cream cheese & cucumber ballotine, salmon & horseradish rillette, caviar, brick pastry tuille, dill mayonnaise	£9.95
Crispy venison raviolo, buttered baby spinach, crispy shallot rings, mushroom consommé	£8.95
Roast wood pigeon breast, coppa ham, marinated beetroots, almond dressing, fig jam	£9.95

# Mains

Whole roasted Red Leg partridge, braised leg wrapped in savoy cabbage, pancetta & baby onion fricass chanterelle mushroom, smoked potato mash	ée, £22.00
Roasted Creedy Carver duck breast, chestnut & duck leg pithivier, braised fennel, fennel salad, orange purée, roasted new potatoes	£23.95
Pan fried fillet of hake, roasted Jerusalem artichoke, artichoke purée, étuvée of leeks, pomme Anna, clam cream sauce	£19.50
Herb coated cod, chestnut & madeira purée, tiger prawn & pine nut tortellini, tenderstem broccoli, salt baked celeriac, shellfish bisque	£22.50
Slow roast aubergine, root vegetables, crispy mushroom & tarragon wontons, salsa verde	£14.95
Pumpkin & sage risotto, blue cheese croquette, toasted almonds, pomegranate molasses	£14.95

# ALLERGENS - some of our food & beverages may contain allergens. Please ask a member of staff for any allergen information prior to ordering.



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Mushroom soup with blue cheese and a homemade olive of	l roll	£5.95
Special Mains		
Pork tenderloin, glazed shallot, savoy cabbage, artichoke & bacon gratin, jus		£18.50
Pan fried fillets of plaice, charred courgette, crispy squid chorizo pepperonata, mash		£17.95
Pub Classics		
Beer battered hake and chips with homemade tartar sauce and crushed peas or mixed leaves		£13.95
Tytherleigh fish pie topped with mature Somerset cheddar r with vegetables or mixed leaves		£13.95
8oz Westcountry beef from Bonners, Ilminster. Served with: confit shallot, tomato, mushroom, chips and a peppercorn sauce or a garlic & herb butter	Rump Ribeye	

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