



Dinner 16th -19th July

Prix fixe menu

£27.00 2 courses

£32.00 3 courses

Starters

Confit tomato & basil tortellini, tomato consommé, roasted tomato fondue, sherry vinegar gel

Grilled mackerel fillet, celeriac remoulade, apple salad, pickled shimeji mushrooms, hazelnut dressing.

Corned beef hash, mustard seeds, pickled baby vegetables, horseradish cream

Mains

Roasted roscoff onion tart, medley of summer vegetables, potato puree , mushroom velouté

Pan fried hake, buttered spinach, razor clams, broad beans, capers, parmentier potatoes, lemon verbena sauce

Glazed guinea fowl breast, confit wing, wild mushrooms, potato terrine, baby turnips, Madeira & tarragon cream sauce

Beer battered hake & chips with crushed peas or mixed leaves and homemade tartar sauce

8oz rump of Westcountry beef from Bonners, Ilminster, tomato fondue, roasted flat mushroom, parmesan & truffle oil chips and a peppercorn sauce

Pudding

Spiced pineapple, rum caramel spoke, coconut parfait, lime jelly, lime granita

Dark chocolate tart, passion fruit coulis, vanilla cream Chantilly

Brown butter filo tart, set custard, poached fruit, Limoncello gel

Selection of English cheeses, homemade chutney and lavosh (£4 supplement)

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

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