



## **Dinner 9th -12th July**

### **Prix fixe menu:**

**£27.00 2 courses**

**£32.00 3 courses**

### **Starters**

Compressed watermelon, black olive tapenade, smoked yoghurt, crispy feta, candied almonds, gazpacho dressing

Cured salmon, squid ink, avocado purée, charred cucumber, wasabi, pumpernickel

Honey roast quail breast, confit leg, sweetcorn purée, endive salad, smoked pancetta crumb

### **Mains**

Pan fried polenta, harissa spiced chickpeas, curried broccoli stalk, pickled kohlrabi, curry oil *½*

Pan roast fillet of cod, mini fish cake, braised fennel, watercress purée, fish white wine sauce

Herb crusted rack of lamb, lamb shoulder croquette, courgette and basil puree, Jersey royals, baby artichokes, confit peppers

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**

Dark chocolate and soya mousse, yuzu gel, aerated chocolate, candied nuts and micro mint *½*

Zingy lemon tart, fresh raspberries, raspberry sorbet

Tonka bean panna cotta, honeycomb, passion fruit & Sauterne jelly

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.**