



## Dinner Prix fixe menu

£29.00 2 courses

£35.00 3 courses

### Starters

Marinated heritage carrots, carrot & anise purée, truffled honey, black garlic, confit egg yolk, hazelnut crumb

Spiced monkfish tail, curried cauliflower purée, golden raisins, crispy onions, coriander

Guinea fowl, ham hock & duck liver terrine, mushroom ketchup, pickled trompette mushrooms, toasted brioche

### Mains

Butternut squash & black pepper cannelloni, salt baked beetroot, Tunworth croquette, buttered spinach, balsamic vinaigrette, herb beurre blanc

Pan fried fillet of brill, parmesan gnocchi, barbecue leeks, St Austell mussels, sea greens, mussel velouté

Roast corn fed chicken breast, charred lettuce & bacon, apricot purée, butterbeans, roast chicken jus gras

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

8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, parmesan & truffle oil chips and a peppercorn sauce (£5 supplement)

### Pudding

Champagne poached peaches, Champagne jelly, vanilla crème brulée, almond tuille

Raspberry parfait, pistachio cake, lemon curd

Dark chocolate delice, salt caramel crémeux, candied hazelnut, chocolate gel

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

#### *Tunworth*

A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.

#### *Bath Blue*

An organic blue cheese produced by following a traditional Stilton recipe.

It is creamy with even blueing throughout from Park Farm in the Mendip Hills.

#### *Quickes*

A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes from Exeter, Devon.

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

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