

Dinner Prix fixe menu

£29.00 2 courses

£35.00 3 courses

Starters

Glazed fig tartlet, ricotta, charred sweetcorn, pickled mustard seeds, damsons

Citrus cured Loch Duart salmon, grapefruit, lemon, smoked mayonnaise, fresh wasabi, dill

Prosciutto wrapped rabbit loin, pressed confit leg, tarragon emulsion, bitter leaf, truffle dressing

Mains

Salt baked celeriac, celeriac & yeast purée, mushroom dashi, cep orzo, potato tuille

Pan roasted grey mullet, lobster ravioli, olive tapenade purée, onion & fennel confit, Cornish saffron potatoes, bouillabaisse sauce

Loin of lamb, confit garlic, burnt aubergine, roasted heritage carrot, roscoff onion, braised lamb shoulder boulangère

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

Blackberry panna cotta, honeycomb, coconut gel, blackberry

Apple & caramel terrine, apple crème pâtissière, brandy snap tuille, caramel sponge, vanilla Chantilly

Dark chocolate & almond tart, poached pear, vanilla pear purée, ginger biscuit crumble, cinnamon ice cream

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.