



## Lunch menu

### Starters

Carrot & cumin soup with a homemade white roll	£6.50
Wild mushroom risotto, cep mushroom sauce, chives & parmesan	£8.50 / £14.50

### Mains

Tytherleigh beef burger in a brioche bun with gherkin & tomato, chips and coleslaw (blue cheese, cheddar or bacon £1.50 each)	£12.95
Beer battered hake & chips, crushed peas or mixed leaves and homemade tartar sauce	£13.95
8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, parmesan & truffle oil chips and a peppercorn sauce	£25.50

### Pudding

Fig & hazelnut cake, roasted figs, hazelnut crèmeux, fig & ale purée, hazelnut ice cream	£7.50
Caramelised white chocolate & coffee mousse, mascarpone cream, coffee gel, candied walnuts	£7.95
Honey panna cotta, charred quince, yoghurt, filo tuille, kaffir lime	£7.50
Selection of English cheeses, homemade chutney and lavosh	£10.50

<i>Tunworth</i>	A Camembert-style cows milk cheese from Hampshire with a rich, sweet and nutty flavour.
<i>Dorset Blue Vinney</i>	A hard crumbly traditional blue cheese made near Sturminster Newton in Dorset from skimmed cows' milk.
<i>Westcombe Cheddar</i>	A hand-crafted traditional cheddar made in much the same way as it was right here by Mrs Brickell over 100 years ago. From Evercreech, Somerset.
<i>Sheep Rustler</i>	A semi-hard ewes milk cheese from Pylle, Somerset with a medium, mellow flavour that is slightly nutty with a hint of caramel.

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