



Dinner Prix fixe menu

£29.50 2 courses

£36.50 3 courses

Starters

Roasted cauliflower florets, Granny Smith apple, caper raisin puree, toasted hazelnut, winter truffle

Roasted Red Leg partridge, parsnip vanilla purée, balsamic glazed trevise, piccolo parsnip, partridge & sherry sauce

Crab & squid ink cannelloni, confit fennel, pickled cucumber, shellfish bisque

Mains

Stuffed baby aubergine, apricot & toasted nut crust, roasted vegetables mille feuille, parmesan puree, olive tapenade

Gilt head bream, artichoke risotto, lemon puree, chorizo & brown shrimp croquette, red wine fish sauce

Honey & 5 spice glazed Creedy Carver duck breast, red cabbage, sprout tops, turnip, confit duck & potato hash, orange purée

Roasted pork fillet, burnt onion, celeriac remoulade, roasted celeriac & yeast purée, potato puree, pickled trompette mushrooms

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

Pear assiette - pear tart tatin, pear parfait, poached pears, honey & oat crumble, pear sorbet

Sticky figgy pudding, brandy crème Anglaise, sesame seed tuille

Chocolate and orange mousse, candied orange puree, chocolate soil, chocolate aero, orange granita

Selection of English cheeses, homemade chutney and crackers (£3.50 supplement)

<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.