



Sample Dinner menu

Starters

Roasted leek ballotine, crispy leek, spring onion, vichyssoise, confit ratte potato	£8.25
Pan fried red mullet fillet, charred sweetcorn, romesco sauce, salsa verde	£9.50
Cured chalk stream trout, pickled gooseberries, compressed celery, wasabi yoghurt, shaved fennel	£10.50
Lamb rump, chestnut mushrooms, crispy potato, olive tapenade	£9.50
Ham hock & pig cheek terrine, pig head bon bon, piccalili, pickled onion rings, walnut tuille	£10.50

Mains

Roast cod loin, roasted courgette, confit heirloom tomatoes, broad beans, courgette & basil purée, hazelnut spätzle, hazelnut velouté	£24.50
Pan fried halibut, smoked eel fishcake, braised fennel, pak choi, tarragon & mustard fish sauce	£29.50
Honey glazed Creedy Carver duck breast, orange braised chicory, roasted peach, potato fondant, spiced orange duck sauce	£25.50
Herb crusted beef fillet, breaded featherblade, roast beef fat carrot, confit horseradish & shallot, salt baked swede, smoked potato purée, beef madeira jus	£32.00
Curried broccoli stalk, heritage beetroots, crispy tofu, smoked yoghurt, tomato fondue, candied almonds	£15.50
Summer truffle & parmesan gnocchi, roasted king oyster mushroom, black garlic purée, lemon purée, toasted hazelnut dressing	£17.50
8oz sirloin of Westcountry beef from Bonners, Ilminster, roasted tomato & flat mushroom, caramelised shallot, parmesan & truffle oil chips and a peppercorn sauce	£26.50
Beer battered cod & chips, crushed peas or mixed leaves and homemade tartar sauce	£16.50

Tables of 8 or more will include a discretionary 12.5% service charge.

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

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