



Sample Dinner menu

Starters

Hand made orecchiette, charred purple sprouting broccoli, Westcombe ricotta, chilli & caper vinaigrette	£8.95
Grilled mackerel, honey & soy, torched cucumber, pickled kohlrabi, Granny Smith apple, buttermilk & horseradish purée	£9.50
Hand dived scallops, roasted tomato fondue, chorizo, confit lemon, samphire, chive oil	£10.50
Duck liver parfait, apricot gel, fennel pollen, toasted truffle brioche	£9.25
Roasted breast & leg of local partridge, heritage carrot, carrot & anise purée, puy lentils, partridge sauce	£10.50

Mains

Butter poached plaice fillet, leek étuvée, steamed cockles, spinach, crispy nori potato, sea herbs, Leffe & chive butter sauce	£26.50
Pan fried fillet of stone bass, roasted artichoke, smoked pancetta, pickled trompette mushrooms, cannellini beans, artichoke vanilla purée	£28.50
Roast guinea fowl breast & glazed wing, creamed kale, turnip, candied walnuts, pomme Anna, madeira & tarragon sauce	£26.50
Loin of venison, salt baked celeriac, celeriac purée, chanterelles, red currants, cavolo nero, hasselback potatoes, venison jus	£29.50
Slow cooked duck egg, pearl barley risotto, braised cabbage, roasted heritage carrots	£16.50
Roasted Autumnal squash, miso baby aubergines, pumpkin dukka, fermented chilli purée, charred spring onion, Thai style green sauce	£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.