

October Evening Menu

Starter

Bouillabaisse of mixed sea fish [C] [E] [F] [M] [Mo] [SD] [Pe] samphire and saffron aioli	£6.95
Crisp confit of duck leg [Ce] [SD] warm carrot, shallot and put lentil compost moistened with veal jus	£5.95
Liquid pea ravioli [E] [G] [M] [SD] Dried Serrano ham, crispy sage and parmesan emulsion	£6.25
Pan fried pigeon breast [Ce] [M] [SD] Potato halo, herb salad, celeriac puree and marsala glaze	£6.95

Mains

Peppercorn roasted bistro cut of rump [Ce] [M] [SD] Sauteed potatoes, wild mushrooms, red onion marmalade, chervil root and split sauce borderlaise	£15.95
Seared cod [Ce] [F] [M] [SD] [Pe] with mash, broad beans, baby leeks, spring onion and garlic fumet with candied lemon	£14.25
Roast Short Loin of Exmoor Lamb [Ce] [G] [M] [Mu] [SD] Dauphinoise potatoes, red cabbage and apple compote with charred leek batons and red wine jus	£15.95
Pan roasted loch sea trout [Ce] [F] [M] [Mo] [SD] [Pe] new potatoes, sea samphire, mussels and dill sauce	£14.95
Vegetable carousel torte [Ce] [SD] [Ve] with peas, saffron potato bon bons and basil oil dressing	£10.95
Roast belly of pork [Ce] [M] [SD] Potato puree, celeriac and caramel apple tart with pork gravy	£15.95

On the Side

Seasonal vegetables [M] Seasoned and tossed in butter <i>Available free from Milk</i>	£2.95
Sauté potatoes/Creamed potato [M]	£2.95
Mixed salad with maple & mustard dressing [Mu] [SD]	£3.00
Steak sauces [Ce] [G] [M] [Mu] [SD] Peppercorn Mushroom & Red Wine	£2.95

Dessert

Banoffee Entremet [E] [G] [M] [SD] [Ve] with banana ice cream, caramelised banana and honeycomb	£6.45
Mango & Mascarpone cheesecake [E] [G] [M] [SD] with chantilly cream	£5.95
Somerset Cheeses [Ce] [G] [M] [SD] Served with our own saffron chutney, grapes and our handmade biscuits	£8.50
Double Chocolate and pistachio brownie and ice cream [E] [G] [Mo] [N]	£5.95

Too full for dessert

Freshly Brewed Tea or Coffee & Petit fours [G] [M]	£2.95
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