



DINNER MENU

TO START

Homemade soup of the day	£6.00
Lobster and Scottish salmon fish cake with tomato salsa	£8.95
Chargrilled vegetables terrine, layered of aubergine, courgette and peppers with black olives, pimento pepper coulis and goat's curd	£7.50
Heritage tomato and buffalo mozzarella, pesto dressing and red basil cress	£7.50
Rabbit terrine, orange jelly, prune puree and watercress salad	£8.95
Oriental beef salad, crumbled blue cheese, charred shallots and dried tomato salad	£7.50
Seared scallops, confit apples, pomegranate, celery and butternut squash puree	£11.00

STARTER TO SHARE

Tasting starter platter £15.50

A sharing platter that contains our favourite dishes,
Lobster fish cake, rabbit terrine, oriental beef and soup of the day

FOR MAINS

Seared seabass fillet, saffron potatoes, roasted cherry tomatoes, grilled gem lettuce and dill veloute	£20.00
Free range chicken supreme, stuffed with truffle and woodland mushrooms, creamed polenta, greens beans and a chicken jus	£20.00
Grilled tofu and watercress salad with braised chicory and sauce vierge (vegan)	£15.00
21 day aged west country sirloin, grilled plum tomato, game crisps, watercress and Portobello mushroom	£24.00
Seared sea trout fillet, lemon Jersey potato, wilted spinach and cauliflower with caper beurre noisette	£18.75
English 2 bone rack of lamb with minted creamed potatoes, braised green lentils and a lamb jus	£25.00
Beetroot and goat's cheese risotto, balsamic glaze and candied chilli (V)	£15.00

MAIN COURSE TO SHARE

Roasted west country sirloin £59.00

500g west country beef sirloin served with a watercress, walnut salad, triple cooked chips, roasted cheery tomato and Portobello mushroom
(please choose a sauce of your liking and allow up 30 minutes)

SAUCES £1.50 each

Bearnaise/ Green peppercorn/ Hollandaise/ Diane

SIDE ORDERS £3.60 each

Mixed leaves with toasted sunflower seed dressing/ Buttered peas/ Jersey Royal potatoes
Broccoli with toasted almonds/ Creamy mashed potato flavoured with truffle
Creamed spinach with shallots and smoked garlic/ Triple cooked chips

AND TO FINISH

Classic lemon tart with mixed berry compote and lemon crisp	£6.75
Sticky toffee pudding with vanilla ice cream	£6.00
Trio of chocolate mousse freeze dried raspberries and raspberry ice cream	£8.75
Freshly cut seasonal fruit platter	£9.00
Home made selection of ice cream or sorbet	£6.00
British cheese platter with grapes and celery (Oxford blue, Godminster organic cheddar, Wigmore)	£11.00

Prices include VAT

If you have any food allergies or intolerances please speak to your waiter