DINNER MENU

TO START

Homemade soup of the day £6.00
Salmon and haddock fish cakes with wild rocket and tomato salsa £8.50
Honey and rosemary baked goat’s cheese and grilled aubergine and red onion marmalade £7.95
Lamb sweetbreads with wild mushrooms, pea puree and maple syrup £8.20
Smoked duck, pickled carrots, hazelnuts and caramelised orange £7.95
Tian of RSM cured beetroot gravlax, avocado, crème fraîche and lemon dressing £8.95
Risotto Nero with baby squid and sauce vierge £9.95

STARTER TO SHARE

Tasting starter platter £18.00
A sharing platter that contains our favourite dishes, Salmon and haddock fish cakes, smoked duck, sweetbreads and goat’s cheese baked

FOR MAINS

Seared stone bass with braised pak choi, samphire and pomegranate beurre blanc £18.95
Peppered fillet of pork with apricot puree, medley of beans, sage mash and cider jus £17.00
Grilled sirloin steak with plum tomato, mushrooms and triple cooked chips £24.00
Poached salmon with cucumber, broad beans and potato salad, caper berry dressing £17.00
Marinated rump of lamb, baby vegetables, flageolet beans and rosemary jus £22.00
Chefs risotto of the day (please ask your waiter for today’s special) £14.00
Homemade pappardelle with English asparagus and truffle sauce £16.00

MAIN COURSE TO SHARE

Roasted west country sirloin £57.00
500g 28day air dry west country beef sirloin served with roasted potatoes, seasonal vegetables, Yorkshire pudding and red wine jus (please allow up 30 minutes)

SAUCES £1.50 each
Bearnaise/ Green peppercorn/ Hollandaise

SIDE ORDERS £3.60 each
Mixed leaves with lemon dressing/ Buttered peas/ steamed carrots with caraway butter
Medley of greens/ Creamy mashed potato flavoured with truffle
New potatoes with parsley butter/ Triple cooked chips

AND TO FINISH

Summer pudding with clotted cream and berry compote £6.00
Chocolate and orange pannacotta £8.50
Mixed berries and hazelnut crumble with vanilla ice cream £6.50
Eton mess £7.50
Fresh fruit salad with lemon sorbet £6.50
Homemade selection of ice cream or sorbet £6.00
British cheese platter with grapes and celery £11.00
(Oxford blue, Godminster organic cheddar, Wigmore)

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