

## **BITES**

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

## **TO SHARE**

Baked whole camembert, confit garlic, honey, rosemary and focaccia £12

## **STARTERS**

Cream of cauliflower soup with rosemary oil (v) £6.50

Confit chicken with sun blushed tomatoes, parma ham, parmesan croutons £7.50

Smoked haddock with mashed potato, poached egg, spinach and grain mustard sauce £12

Beef carpaccio, pickled vegetables, micro watercress salad £8.50

Seared hand dived scallops, pea puree, crispy black pudding, lemon oil £12

## **MAINS**

**Roast Rump of Beef, roast potatoes, cauliflower cheese, Yorkshire pudding, red wine gravy £16**

Pan fried sea bream, crushed potatoes, samphire , wild garlic brown butter £20

Roast Guinea fowl supreme, sweet potato puree, seasonal vegetables, tarragon sauce £19

Roast lamb rump, fondant potato, peas a la francaise, rosemary sauce £22

Mushroom and spinach tortellini, truffle cream sauce, rocket salad £16

## **SIDE ORDERS**

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

£2.50

New potatoes, chive butter

Sautéed stem broccoli, chilli, almonds and lemon oil

Buttered mixed greens

£3.50

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually*

*V - Vegetarian*

**DESSERTS £7.50**

Warm almond sponge, cherry sorbet,  
griottine cherries

Sticky toffee pudding, cornish clotted cream,  
toffee sauce

Orange infused panna cotta, poached rhubarb,  
shortbread biscuit

Dark chocolate brownie,  
white chocolate and pistachio ice cream

Vanilla crème brulée, raspberry and blueberry  
salad, sugared doughnuts

Coffee and petit fours £3.75

**ARTISAN CHEESES**

Choice of three cheeses £8.80 /  
five cheeses £10

Served with chutney, membrillo, biscuits

**Ragstone**

*Surprisingly deep and complex goats cheese*

**French Petit Brie**

*Full fat traditionally made*

**Helford Blue**

*Mellow, smooth and creamy. Balances sweet,  
savoury and salty notes*

**Wookey Hole Cheddar**

*Cave aged. Nutty, tangy flavour. Aged for up  
to three months*

**Reblochon de Savoie**

*Lovely smooth and subtle texture*

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**EVERY TUESDAY EVENING**

Two 6oz rump steaks, fries, mushroom, tomato and salad  
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45