



Our menu is freshly prepared by Head Chef Chris Bratt-Rose and his team using, wherever possible, locally sourced seasonal produce

Welcome

2 Courses £23.50

3 Courses £29.50

Certain dishes carry a small supplementary charge

To Start

Soup of celery & apple, olive oil, stilton crouton (V)

Hot smoked trout, red pepper dressing, crème fraiche, pine nut crumb

Mosaic terrine of chicken, chorizo & ham, brioche & plum chutney

Salcombe white crab, Granny Smith apple, truffle & crispy capers

Organic Cotswold brie, black olive crust, herb salad, red pepper dressing (V)

Warm tart of parsnips & smoked duck, red wine & thyme dressing

Followed By

Poached wild salmon, horseradish crumb, beetroot risotto, lemon froth

Pot roast lamb shank, glazed baby onions, chick peas & olive salsa, thyme sauce

Loin of veal, smoked bacon, green lentils & morel mushrooms, Dijon sauce

Glazed gammon pave, colcannon potato, buttered rustic carrots, lemon oil

Roast turbot, lemon scented mash, creamed leeks, red wine reduction **£1.95**

Aubergine & red pepper open ravioli, confit tomatoes, chive & shallot dressing (V)

Side Orders

£2.75

Chunky chips

Broccoli and almonds

Garlic bread

House salad, herb croutons, vinaigrette

To Finish

Banana parfait, chocolate sauce & raspberry compote

Pear frangipane tart, toffee sauce & vanilla cream

Coconut & sweet potato cake, rum ice cream

Dark chocolate crème brûlée, pistachio ice cream

Blueberry & red wine jelly, mascarpone, shortbread biscuit

Selection of regional cheeses, biscuits, celery, grapes & fruit chutney **£1.50**

Your table will be reserved for you during the interval; please pre-order your coffee, liqueur or your choice from the bar with your waiter.

(V) Suitable for vegetarians

Some dishes may contain nuts