

Starters

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| Pan Fried Seabass & Tiger Prawn in Thyme & Lemon Butter, Yoghurt Treacle Sauce, Pickle, Carrot Shavings | 10 |
| Roast Aubergines with Garlic & Fresh Herbs Millie-Fuille, Beetroot Emulsion & Butternut Squash Pureé (v) | 8 |
| Goats Cheese Bon Bons, Apricots, Beetroot Butter, Caramelised Peppers (v) | 9 |
| Oven Baked King Scallops, Light Thermidor Sauce | 11 |
| Ham Hock Terrine with Honey, Mustard & Pink Peppercorns Served with Apple & Spiced Apricot Emulsion | 8 |

Main Plates

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| Chicken Ballotine Stuffed with Dorset Smoked Red Cheddar, Wild Mushrooms, Served with Pan Fried New Potato, Kale, Tarragon Sauce & Parsnip Crisps | 20 |
| Stuffed Aubergine, Classic Ratatouille, Feta, Roasted Red Pepper Reduction (v) | 18 |
| Oven Roasted Hake Fillet, Mediterranean Barley, Tomato & Chilli Jus | 22 |
| Pork Belly Medallion, Spring Onion Mash, Buttered Greens, Caramelised Veg, Somerset Cider Reduction | 21 |
| Slow Cooked Lamb Shank in Mustard, Mint, Honey, Pink Peppercorns & Fresh Herbs Served with Smoked Garlic Mash Potato, Caramelised Parsnips, Baby Carrots, Garden Greens & Dark Cherry Jus | 25 |
| Game Duo – Pheasant Bon Bon & Pan Fried Partridge, Roasted Beetroot, Dark Chocolate Reduction | 25 |
| Cote de Boeuf to Share – Chips, Root Veg, Sautéed Greens & Blue Cheese Sauce | 60 |



A LA CARTE MENU