



# M E N U

## Nibbles

Deep Fried salt and pepper squid rings with garlic aioli (pwg optional)	£5.00
Selection of Belazu Olives (V) (pwg)	£5.00
Somerset pork chipolatas in honey, mustard and sesame seed	£5.00
Homemade hummus, breadsticks (Ve)	£5.00
Homemade bread	£1.95

## Starters

Chilled tomato & cucumber soup with roasted red pepper & tomato sorbet (pwg)	£7.00
Brixham scallops with a vanilla & cauliflower puree, pancetta crisp & black pudding crumbs	(£5.00) £12.50
Bath gin & beetroot cured salmon with compressed dill & cucumber ribbons, gooseberry jelly (pwg)	£9.50
Confit duck leg Rillettes with an orange & raspberry rocket leaf salad & toasted sesame seeds (pwg)	£9.00
Tempura battered pickled cauliflower with a coriander & red onion salsa verde (ve)	£7.50
Smoked Castelmead chicken/ham hock terrine, pistachio crumbs, artichoke foam & pickled fennel (pwg)	£9.50
Confit wild mushroom & coriander croquette, roast red pepper & curry oil humus (v)	£8.00
Rainbow beetroots, red onion & fried tofu tarte tatin served with kale pesto (ve)	£8.50

## Mains

Butter poached sea trout, sea vegetables, Wye Valley asparagus, nettle gnocchi & sage hollandaise (pwg)	£19.00
Roast rump of salt marsh lamb, braised lamb shoulder croquette, Anna potato, minted peas & feves	£22.00
Pressed Jamie's farm pork belly, caramelised apricots, shallot & potato terrine with butter pak choi (pwg)	£18.00
Paupiette of plaice, crab & langoustine served with linguini & saffron beurre blanc	£19.00
Warm lobster served with mango, samphire, new potatoes, spinach & garlic fried king prawn salad (pwg)	£21.00
Chestnut mushroom, butternut squash & spinach wellington served with a passata sauce (ve)	£16.50
Barley, broccoli & sweetcorn risotto bound served with a sweet pea puree, basil & roquette (pwg,ve)	£17.95

## From the Grill

8oz prime filet of salt Moor Farm beef rolled in fresh herbs & cracked black pepper served with confit mushrooms, buttered fondant potato & watercress puree (pwg)	(£5.00) £25.00
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## Sauces and butters

Diane sauce - Black peppercorn sauce - Dorset blue vinny sauce - Garlic and parsley butter (pwg)	£3.00
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## Sides (pwg)

Triple cooked chips - New season potatoes - Fine beans, confit shallot - Garlic buttered spinach	
Braised red cabbage - Rocket salad, parmesan, balsamic - Chicory, walnut and Blue Vinny	£3.50

(pwg - Produced without gluten, V - Vegetarian, Ve - Vegan)

Specific allergens information is held  
request from our trained staff.  
Please note a discretionary service  
Charge will go to our staff.



centrally on all our menu products & can be provi  
charge of 12.5% will be added to your bill. 100% o

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