



Dinner Menu

Starters

Chicken, apricot & pistachio terrine, apricot chutney & seeded toast

Hazlenut crusted goats cheese with lemon & beetroot salad

Baked mushrooms with Exmoor blue cheese, pecans, sage & smoked paprika aioli

Smoked fish tartlets on dressed leaves

Warm salad of roasted aubergines, tomatoes & cannellini beans

Pear, date & walnut salad with creamy blue cheese dressing

Pink grapefruit & king prawn salad with thai dressing

Twice baked cheese souffle on wilted spinach

Thai fish cakes with sweet chilli sauce & asian ribbon salad

Roast pepper & sweet potato soup with home made bread

Scallops on a warm salad of butternut squash & smoked bacon with butternut puree

Mains

Beef bracirole stuffed with parmesan, garlic & parsley with a rich tomato sauce

Baked mustard pork with caramelised apples & cider cream sauce

Pan fried duck breast with port, orange & winter spices

Baked salmon in a teriyaki, ginger & chilli marinade on sesame noodles

Pork Tenderloin with a creamy sloe gin sauce

Line caught sea bass with vanilla vinaigrette

Chicken breast stuffed with basil, parma ham & ricotta in a roast tomato sauce

Venison in beer with drunken prunes & roasted root mash

Rack of lamb on roasted roots with cumin & garlic mint oil

Coconut & duck leg curry on coconut rice with pickled plums

Pheasant breast stuffed with sausage & pecans wrapped in bacon

All served with new or dauphinoise potatoes & seasonal vegetables unless marked *



Desserts

Lemon curd & bitter chocolate cheesecake*

Sticky toffee pudding with toffee sauce

Pear frangipane Fruity choux buns with caramel sauce

Chocolate fig & almond cake with vanilla ice cream*

White chocolate cardamom mousse with cardamom shortbread*

Lemon brulee with lemon shortbread biscuits

Berry mille feuille with chocolate sauce

Orange panna cotta with spiced oranges

White chocolate, croissant & whisky bread & butter pudding

Apricot hazlenut meringue

Served with custard, cream or ice cream unless marked *

3 courses from £25.00