

Dining Room menu

Finger Nibbles

Beer nuts	2.00
Granary bread & butter or olive oil & balsamic vinegar (G) (N)	3.00
Chilli olives	5.00
Focaccia bread with rosemary, olives & garlic butter (D) (G)	5.00

Starters

Somerset baked brie fondant with a warm melting centre (D) (G) (V)	8.00
Deep fried whitebait & lightly spiced mayonnaise & caper berries (D) (G)	7.00
Chicken liver pate with chargrilled granary bread & fig chutney (D) (G)	8.50
Goujons of Skate with tartare sauce (D) (G)	7.50
Cornish fish soup with crouton, gruyere & aioli (D) (G) (N)	9.00
Pan fried breast of Wood pigeon with Iberico chorizo on a salad of pecan nuts and salad leaves dressed with a truffle oil (D) (G) (N)	9.00

Mains

Butternut squash gnocchi with fresh spinach, asparagus and parmesan shavings (D) (G) (V)	17.00
Featherblade of Aberdeen Angus Beef marinated in black garlic and black treacle, cooked slowly for 14 hours, with rainbow carrots and cheddar cheese mash potatoes (D)	18.00

Please make us aware if you have any special dietary requirements before ordering. Thank you.
However, all our food is made here and so may contain trace elements of other foods unknown to us.

****Check out our Specials Board for Fish of the day
& Steaks from the Chargrill****

We support local farmers, and all of our meat is
from farms less than 15 miles away

Mains (continued)

Somerset pigs cheeks braised, with truffle mashed potato, Brussel sprouts, cream and rich juices (D) 18.00

Caramelised breast of Beechridge Farm free range duck with oyster mushrooms, sautéed courgettes and dauphinoise potatoes (D) 18.50

8oz Single muscle local farmed Rump steak served with greens, chips, garlic butter or truffle butter or café de paris butter or peppercorn sauce 18.50

8oz local farmed Fillet steak served with greens, chips, garlic butter or truffle butter or café de paris butter or peppercorn sauce 26.50

Sides

Mashed potatoes (D)	4.50	Chips	5.00	Truffle chips (D)	5.50
Greens	4.50	Dauphinoise potatoes (D)	4.50		

(D) - contains Dairy products

(N) - contains nuts & seeds

(G) - contains Gluten

(V) - Vegetarian