

Dining Room menu

Finger Nibbles

Beer nuts	1.00
Granary bread & butter or olive oil & balsamic vinegar (G) (N)	3.00
Chilli olives	5.00
Honey roasted wholegrain mustard cocktail sausages	5.00
Focaccia bread with rosemary, olives & garlic butter (D) (G)	5.00
Duck belly bites deep fried with a soy and chilli dip (G)	5.00

Starters

Somerset baked brie fondant with a warm melting centre (D) (G) (V)	7.00
Half a pint of shell-on prawns with mayonnaise (D)	7.00
Deep fried whitebait & lightly spiced mayonnaise & caper berries (D) (G)	7.00
Serrano ham with cauliflower cheese bon bon & rocket lettuce (D) (G)	7.50
Goujons of Skate with tartare sauce (D) (G)	7.50
Cornish fish soup with crouton, gruyere & aioli (D) (G) (N)	8.00
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)	8.00

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***

Mains

Mature cheddar cheese soufflé with smoked haddock, new potatoes & broccoli (D) (G)	15.00
Butternut squash gnocchi with fresh spinach, baby leeks and parmesan shavings (D) (G) (V)	16.00
Pan fried calves liver, bubble & squeak, grilled bacon, onion gravy (D)	16.00
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)	17.00
Breast of Beechridge Farm free range chicken on a potato rösti with spinach and wild mushrooms (D)	17.00
Breast of Beechridge Farm free range duck with oyster mushrooms, caramelised Romanesco broccoli and truffle dauphinoise potatoes (D)	17.50
Rack of Lamb roasted for two with shallots, green beans, onion gravy, roasted vegetables & truffle dauphinoise potatoes (D)	34.00

Sides - £3.50 each

Mashed potatoes (D)

Vegetables

New potatoes with chives

Chips

Garlic Mushrooms

Truffle chips 4.00

Rocket lettuce with parmesan shavings (N)

Truffle dauphinoise potatoes 4.00

(D) - contains Dairy products

(N) - contains nuts & seeds

(G) - contains Gluten

(V) - Vegetarian

8oz Rump steak with greens, mushroom, tomato and chips with garlic butter or truffle butter or peppercorn sauce	16.00
12oz Sirloin steak with greens, mushroom, tomato and chips with garlic butter or truffle butter or peppercorn sauce	23.00
Angus beef Fillet steak 8oz steak with greens, mushroom, tomato and chips with garlic butter or truffle butter or peppercorn sauce	25.00

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