

Appetiser

Smoked Salted Almonds
£3.00

Marinated White Anchovies
£3.00

Suckling Pig Chorizo
£3.00

Large Gordal Olives
£3.00

Starter

Fennel Soup
with Croutons
£6.00

Ticklemore Goat's Cheese Panna Cotta
with Poached Beetroot and Candied Walnut
£6.50

Creedy Carver Chicken Liver Parfait
with Gooseberry Chutney and Rye Sourdough Toast
£7.00

Seared Local Scallops
With Roasted Cauliflower, Morcilla Black Pudding
and Pickled Raisin Puree
£9.00

Main Course

8oz Westcountry Ribeye Steak
with Triple Cooked Chips, Beer Battered Onion Rings and Blue Cheese Sauce
£24.00 (£3.00 Surcharge)

Creedy Carver Duck Breast
with Braised Chicory, Dauphinoise and Green Beans
£20.00

Roasted Lamb Rump
with Minted Feta Fritter, Spiced Aubergine Puree
Tomato and Onion Relish
£20.00

Seared Fillet of Hake
with Roasted Garlic, Mashed Potato, Samphire, Broad Beans and Mussels
Steamed in Cider and Bacon
£18.00

Pea, Mint and Asparagus Risotto
with Parmesan and White Truffle Oil
£14.95

Extras

Triple Cooked Chips
£3.50

Panache of Vegetables
£3.00

Herb Buttered Cornish New Potatoes
£3.00

Braised Red Cabbage
£3.50

Dessert

Crème Fraiche Panna Cotta
with Toasted Biscotti, Fresh Raspberries and a Berry Coulis
£6.25

Poached Pear
with a Vanilla Set Custard, Spiced Pear Puree and Elderflower Sorbet
£6.50

Iced Berry Parfait
With Almond Sponge, Honey Yogurt Dressing and Fresh Berries
£6.25

Chocolate Framboisier
Chocolate Sponge, Chocolate Mousse,
Raspberry Syrup and Raspberry Gel
£6.50

Langage Farm Ice Cream

Vanilla
Chunky Chocolate
Blackcurrant and Cream
Toffee Crunch
£6.50

Sorbet

Apple and Pear
Raspberry
Lemon
£6.00

Cheese Selection

Sharpham Ticklemore Goat's Cheese

A semi-hard cheese made from Will and Sue Thompson-Coon's milk, produced at Button Farm.

Barkham Blue

Made by Sandy Rose at the Two Hoots Farmhouse near Wokingham in Berkshire since 2003, this award winning blue cheese's unique taste comes from using Channel Island milk. It is a firm yet creamy, slightly open textured cheese with a natural mould ripened rustic rind. The deep yellow moist interior is spread with bluey green veins becoming softer with age.

Stoney Cross

Stoney Cross is produced by Lyburn Farmhouse Cheese makers. This cheese is creamy in texture, has sweet flavours and a distinctly earthy finish. This cheese suits a very broad section of people, even those that like a strong cheese will enjoy the subtle flavours and the smooth texture of this little cheese.

Sharpham Elmhirst

Made on the Sharpham estate in Totnes Devon, this is the only soft cheese in the UK to be made using unpasteurised Jersey milk and then cream enriched. It is referred to as a triple cream mould ripened cheese. It has a light texture and a delicate flavour if eaten young. If left to mature it becomes richer and full-bodied.

Wookey Hole Cave Aged Cheddar

Ford Farm has revived the ancient practice of maturing cheese in caves creating a wonderful strong earthy cheddar in the process. Young cheeses are wrapped in cloth and taken deep into the nearby Wookey Hole caves, where the constant temperature and humidity provides the perfect maturing conditions. As it ages it takes on some of the flavour and atmosphere of the caves, which gives it that delicious moist earthiness.

Served with fruit, pickle, chutney and biscuits

Selection of 3 - £7.50

Selection of 5 - £9.00

Coffee

Puro Noble Fairtrade Coffee

Available by the Cafeteria or as Espresso, Latte or Cappuccino

Liqueur Coffee available on request

Tea

A selection of fine and 'ew era' teas also available