

### **Appetiser**

Marinated White Anchovies  
£3.00

Suckling Pig Chorizo  
£4.00

Spicy Pimento 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 Pate  
with Butternut Squash and Orange Chutney,  
Rye Sourdough Toast  
with Rosemary and Orange Butter  
£8.50

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)

Roast Supreme of Chicken  
with Smoked Garlic Mash, Greens, Cider, Bacon and a Broad Bean Cream Sauce  
£17.00

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

Pan Seared Hake  
with Braised Squid and Cannellini Beans,  
Cherry Tomatoes and Spring Greens  
£18.00

Wild Mushroom Orzo Pasta  
with Parmesan  
£13.95

## Extras

Triple Cooked Chips  
£3.50

Panache of Vegetables  
£3.00

Herb Buttered Cornish New Potatoes  
£3.00

Braised Red Cabbage  
£3.50

## Dessert

Steamed Ginger Pudding  
With a Stem Ginger Ice Cream and Toffee Sauce  
£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