

### **Appetiser**

Marinated white anchovies

£3.00

Suckling pig chorizo

£4.00

Spicy pimento olives

£3.00

### **Starter**

Curried Cauliflower Soup  
with Roasted Chickpeas and Chive Crème Fraiche

£6.00

Smoked Trout and Beetroot Salad  
with Horseradish, Mustard Cress and Croutons

£6.00

Chicken Liver and Pork Belly Pate  
with Toasted Rye Sour Dough and Red Onion Marmalade

£6.50

## **Main Course**

8oz Westcountry ribeye steak  
with triple cooked chips, beer battered onions rings  
and Dijon, mushroom and peppercorn sauce  
£24.00 (£3.00 surcharge)

Cheddar and herb crusted pollock  
with spring greens, buttered new potatoes and  
a lemon and parsley cream sauce  
£16.00

Roast Devonshire turkey parcels filled  
with sage, onion and cranberry stuffing with pigs in blankets,  
tenderstem, roast potatoes and red wine gravy  
£17.95

Wild mushroom orzo pasta,  
king oyster, mushroom, parmesan, herbs and truffle  
£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**

Deconstructed Vanilla Cheesecake  
with Passion Fruit Curd, Spiced Biscuit Crumb and Honeycomb  
£7.00

Traditional Christmas Pudding  
with Brandy Sauce and Clotted Cream Ice Cream  
£6.50

Steamed Ginger Pudding  
with Stem Ginger Ice Cream and a Black Treacle Sauce  
£6.25

## **Langage Farm Ice Cream**

Vanilla  
Chunky Chocolate  
Blackcurrant and Cream  
Toffee Crunch  
£6.50

## **Sorbet**

Apple and Pear  
Raspberry  
Blackcurrant  
£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