

Appetiser

Marinated White Anchovies
£4

Suckling Pig Chorizo
£4

Spicy Pimento Olives
£4

Starter

Artichoke Soup
Chive Crème Fraiche
£6

Braised Oxtail Cottage Pie
£8

Seared Mackerel
Salt Baked Beetroot Risotto, Horseradish
£7

9th February 2019

Main Course

West Country Sirloin Beef Steak
Triple Cooked Chips, Onion Rings, Devon Blue Cheese Sauce
£24

Seared Fillet of Hake
Mash, Seasonal Greens, Mussels, White Wine and Parsley Cream Sauce
£18

Bays Beer Battered Pollock
Triple Cooked Chips, Tartare Sauce, Pickles
£17

Wild Mushroom Orzo Pasta
Parmesan, Truffle, King Oyster Mushroom
£14

Extras

Triple Cooked Chips
£3

Panache of Vegetables
£3

Herb Buttered Cornish New Potatoes
£3

8th February 2019

Dessert

Caramel and Malt Panna Cotta
Chocolate Ganache, Cocoa Tuille
£5

Steamed Ginger Pudding
Caramel Sauce, Stem Ginger Ice Cream
£5

Blackberry Semifreddo
Blackberries, Yoghurt, Granola, Walnut Meringue
£5

Bread and Butter Pudding
White Chocolate, Cherry, Orange, Vanilla Ice Cream
£5

Langage Farm Ice Cream

Vanilla
Chunky Chocolate
Blackcurrant and Cream
Toffee Crunch
£6

Sorbet

Apple and Pear
Raspberry
Blackcurrant
£6

8th February 2019

Cheese Selection

Wookey Hole Cave Aged Cheddar

Devon Blue

Vulscombe Goat's Cheese

Served with fruit, pickle, chutney and biscuits

Selection of 3 - £7

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

2nd January 2019