

### Appetiser

Anchovies, Garlic Ciabatta  
£4

Suckling Pig Chorizo  
£4

Spicy Pimento Olives  
£4

### Starter

Celeriac Soup  
Apple, Bacon Crumb  
£6

Driftwood Goat's Cheese  
Truffle Honey Carrots, Pine Nuts  
£7

Creedy Carver Duck Liver Pate  
Rhubarb, Watercress, Toast  
£8

Scallops  
Roast Cauliflower, Morcilla Black Pudding, Pickled Raisin Puree  
£9

23<sup>rd</sup> April 2019

## Main Course

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

Pan Fried Whiting  
Braised Squid, Fennel, Mussels, Semi-Dried Tomatoes, Wild Garlic Pesto  
£17

Miso Glazed Aubergine  
Courgette and Feta Fritters, Spring Onion  
Tenderstem Broccoli, Tomato, Coriander  
£15

Pea and Mint Risotto  
Broad Beans, Asparagus, Parmesan, Herbs  
£14

## Extras

Triple Cooked Chips  
£3

Panache of Vegetables  
£3

Herb Buttered Cornish New Potatoes  
£3

23<sup>rd</sup> April 2019

## Dessert

Iced Banana Parfait  
Banana Bread, Toasted Coconut, Caramelised Banana  
£5

Chocolate Fondant  
Chocolate Soil, Honeycomb, Clotted Cream  
£5

Poached Pear Galette  
Pastry Cream, Caramelised White Chocolate and Crumble  
£5

Langage Farm Ice Cream

Vanilla  
Chunky Chocolate  
Blackcurrant and Cream  
Toffee Crunch  
£6

Sorbet

Apple and Pear  
Raspberry  
Blackcurrant  
£6

29<sup>th</sup> April 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