

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

Chicken Terrine
Black Pudding Crumble, Piccalilli Puree, Toast
£8

Deep Fried Calamari
Almonds, Curry Leaves, Chilli
£7

18th June 2019

Main Course

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

Pan Fried Sea Bass
Roast Garlic Mash, Cornish Asparagus, Brown Shrimp Seaweed Butter Sauce
£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

17th June 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

29th 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