

*Set Menu - 2 courses £27.50 / 3 courses £35.00*

*Starters*

*Cream of Celery & Leek Soup with Blue Cheese Beignet*

*Chicken Liver Parfait*

*Red onion relish, toasted sour dough*

*Deep Fried Panko Breaded Goats Cheese*

*Fresh berry compote, dressed rocket*

*Tempura King Prawns & Salt & Pepper Squid*

*Oriental salad, garlic aioli*

*Wild Mushrooms on Grilled Polenta*

*With parmesan shavings*

*King Scallops & Black Pudding Risotto*

*Mains*

*Pork Belly*

*Pulled pork & Dijon croquette, kofman cabbage, confit potato, bramley apple jus*

*10oz Cote de Boeuf (£5.00 supplement)*

*Asparagus spears, vine tomatoes, dauphinoise potatoes, garlic & parsley butter*

*Pan Fried Sea Bream fillet*

*Saffron potatoes, iberico chorizo, squid, French beans, braised baby gem, salsa verde*

*Chicken Supreme*

*Wild mushroom, spinach & leek fricassee, tenderstem, dauphine potatoes*

*Aubergine Parmigiana*

*Arrabbiata sauce, rocket salad*

*Sweets*

*White Chocolate & Raspberry Cheesecake*

*Freeze dried raspberry, passion fruit sorbet*

*Chocolate Brownie*

*Vanilla ice-cream, caramel sauce*

*Plum & Apple Frangipane Crumble Tart - Homemade custard*

*Homemade Iced Honeycomb Parfait*

*Toffee vodka shot, almond biscotti*

*Cheeseboard*

*Colston Basset Stilton / Somerset Brie / Glastonbury Cheddar*

*Sides £3.50 each*

*Cauliflower cheese with bacon crumb / Glazed chantenay carrots*

*French beans with garlic & parsley butter*

*Broccoli spears crispy garlic, nut brown butter, toasted flaked almonds*

*Sweet potato fries / Skinny Fries / Homemade Chips*

*Before you order please inform staff of any food allergies & intolerances*