

# EVENING

5PM - LATE

ENJOY A COMPLIMENTARY SELECTION OF OUR OWN SALADS  
AND SMALL PLATES WHEN YOU ORDER BEFORE 6:30PM

## NIBBLES

Olives 4

Homemade breads - Balsamic & rapeseed oil - Butter 5

Roasted pepper hummus - Homemade focaccia 5

Sharing board

Roasted pepper hummus - Cured meats - Salad -

Homemade breads - Rapeseed & balsamic oil - Olives 10

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## STARTERS

Cauliflower & almond soup - Spiced date chutney 5.5

Pan fried scallops - Black pudding - Sweetcorn purée - Endive 8.5

Baked cheddar custard - Red onion marmalade - Toasted focaccia 6.5

Salmon rilette - Beetroot gravalax - Blood orange dressing 7

Chargrilled chicken - Artichoke, pickled shallot & hazelnut salad 6.5

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## MAINS

Monkfish, tamarind & coconut curry - Jasmine rice 17.5

Roasted duck breast & confit leg pastille - Pommes anna - Roasted carrot & apple purée 21

Honeyed sweet potato, spiced chickpea, rainbow chard & tomato ragout 13.5

Fennel seed roast pork fillet & confit pork belly - Parmesan polenta -

Roast fennel - Baby pepper jus 17

Butternut squash, aubergine & tamarind coconut curry - Jasmine rice 14

8oz fillet/rump steak - Chilli & garlic sautéed broccoli - Skinny fries or chunky chips -

Peppercorn or blue cheese sauce 26/20

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## DESSERTS

Almond frangipan tart - Mascarpone ice cream - White wine poached pear 7

Espresso crème brûlée - Tonka bean doughnuts 6.5

Chocolate sharing plate

Milk chocolate mousse - Chocolate coated honeycomb - Chocolate brownie -

Sour cherry roulade - Crème fraîche sorbet 13

A selection of West Country cheese - Brandied fig compote - Port poached grapes -

Homemade biscuits 8.5

A selection of homemade ice creams & sorbets 5