

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

STARTERS

Chargrilled pheasant breast - Parsnip purée - Walnut - Pear 6.5

Sautéed garlic king prawns - Black garlic greens 7

Roasted carrot, coriander & halloumi soup - Homemade focaccia 5

Roasted squash & lemon cannelloni - Pine nut & sage dressing 6.5

Saffron gin cured bass - Fennel remoulade - Crostini 7.5

Slow roasted pork belly - Celeriac purée - Spinach & procini lentils 6

MAINS

Venison hot pot - Swede fondant - Pickled turnips - Buttered greens 15.5

Roasted fillet of halibut - Vanilla pommes anna - Crab & baby pepper cream - Sautéed leeks 21

Pan fried cod fillet - Olive oil & thyme mash - Winter greens - Chorizo - Hollandaise 16.5

Roasted shallot & goat's cheese tart - Cauliflower purée & fondant - Macadamia nut dressing 14

Wild mushroom suet pudding - Beetroot relish - Charred purple sprouting - Rosemary cream 16.5

Roasted chicken breast - Jerusalem artichoke purée - Sautéed cavolo nero -

Roasted shallots - Hazelnut & pancetta jus 16.5

8oz fillet/rump steak - Chilli & garlic sautéed broccoli - Skinny fries or chunky chips -
Peppercorn or blue cheese sauce 26/20

DESSERTS

Baked chocolate fondant - Peanut butter parfait - Caramelised banana 8

Chilli & lime roasted pineapple - Coconut arancini - Tamarind jam 7

Crown prince squash custard - Pumpkin seed croquant 6

Lemon & pine nut iced mousse - Lemon curd - Crème fraîche & pink peppercorn sorbet 7

A selection of West Country cheese - Brandied fig compote - Port poached grapes -
Homemade biscuits 8.5

A selection of homemade ice creams & sorbets 5