



*Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements*

## Set Menu

*For advanced pre-orders of over 10 people*

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms on toast, asparagus, peas & tarragon, lemon crème fraiche

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing  
*served with chicken or cauliflower & tofu*

---

Roasted salmon fillet, herb crushed new potatoes, fresh asparagus, burnt lemon, hollandaise

Breaded chicken schnitzel, garlic & parsley butter, potato gratin,  
tenderstem broccoli, sherry vinegar reduction

Grilled pork tomahawk, apple ketchup, sage butter, poppyseed & apple slaw,  
truffle & parmesan chips

Grilled artichoke, courgette & asparagus risotto, peas,  
broad beans & mint, rocket & shaved parmesan

---

Greek yoghurt & fresh raspberry crème brûlée, poppyseed shortbread

Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Fresh pineapple, strawberries, raspberries & blueberries, mint, pineapple sorbet

---

Godminster vintage cheddar, Cambozola, Rosary goats' cheese, quince jelly, crackers £8.95

**Three courses £33.95 per person, Two courses £27.95 per person**

*A discretionary 10% service charge will be added to your bill,  
rest assured that 100% of this goes to our amazing team*