



*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, broad beans, peas, lemon & tarragon crème fraiche

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

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Fillet of seabream, lemon & caper potato cake, samphire,  
peas, sweet mustard & dill 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

Linguine, bocconcini, balsamic cherry tomatoes, baby spinach,  
piquillo peppers, black olives, pesto

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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, passionfruit sorbet

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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*