

DINNER MENU

Can be served: DF (Dairy free), GF (Gluten free), (V) Vegan

Small plates

Apple and celeriac soup, crispy gammon hock praline, pea shoots GF/DF	£11
Quinoa salad, glazed carrots, pomegranate, almonds, whipped vegan cheese, coriander cress GF/DF (V)	£12
Sesame seared tuna loin, avocado mousse, sweetcorn salsa, soy dressing, lime gel GF/DF	£14
Fois gras, apricot gel, fig chutney, pistachio crumb, port glaze, charred plum, pea shoot GF/DF	£13
Charred figs, herb puree, hazelnut tuille, blasamic dressing, feta style cheese, broccoli DF (V)	£12

Mains

Roasted potato gnocchi, spinach & tarragon emulsion, feta style cheese, toasted almonds, pickled shimeji DF (V)	£18
Pan fried Sea Bass fillet, crushed new potatoes, saffron beurre blanc, rainbow chard, dill oil, caviar GF	£26
Grilled Pork chop, fondant potato, fennel salad, apple gel, glazed carrots, crackling, anise jus GF/DF	£28
10oz West Country ribeye steak, served with French fries, cherry vine tomatoes with a choice of: cafe de Paris butter, peppercorn or béarnaise sauce	£30
Haddock in sharps doom bar batter, mushy or garden peas, French fries, tartare sauce	£20
Crispy aubergine katsu, katsu curry sauce, pickled mooli, steamed rice, sesame, chilli, coriander cress DF (V)	£20

Sides

Buttered new potatoes GF	£6
French fries GF/DF	£6
Buttered carrots & peas GF	£6
Charred tenderstem broccoli & chilli GF/DF	£6
Spinach & garlic GF/DF	£6

Desserts

Hazelnut praline mousse, orange segments, hazelnut frangipane, orange sorbet, blood orange gel, candied hazelnuts	£11
Salted caramel parfait, caramel popcorn, chocolate soil, coffee chantilly GF	£11
Port poached plums, candied pecans, cinnamon chantilly, vanilla ice cream, port reduction GF/DF (V)	£11
South west cheese selection, biscuits, grapes & chutney GF	£14
Build your own ice cream sundae, Yarde farm local dairy ice cream GF	£11

After dinner

Pot of tea	£4	ROC Ruby port	£5.20
Latte/Cappuccino	£4.50	Croft vintage port	£12
Espresso	£3.50	Jamesons Whiskey	£5.30
Hot chocolate/Mocha	£4.50	Baileys Irish cream	£5.30
Deluxe hot chocolate	£5.80	Palazzina Moscato Passito	£10
Liqueur coffee	£9	Sauternes	£18.50

Whilst we do our utmost to accommodate our guests, we use a wide range of ingredients in our kitchen & we cannot guarantee any dish will be completely allergen-free due to possible cross-contamination