

MENU

Everything served is made from our kitchen & cooked from fresh.
As such there maybe a 'pause' between courses.

Starters

A Bowl of Kalamata Olives, Caper Berries,
Gherkins & Peppadew Peppers
served with our bread of the day

French Onion Soup
with Melted Sweet Charlotte Crouton
*A soup of caramelised onions in a savoury broth. The usual gruyere
cheese has been replaced with local sweet charlotte.*

Fresh Fig & Proscuitto Salad with a Chilli,
Lemon Dressing

Mains

Whole Roast Partridge with Pickled Pears,
Curly Kale & Toasted Breadcrumbs

Baked Fillet of Sea Bass on Crispy Polenta
with Basil, Mint Pesto
Please note that the pesto is made with pistachio nuts

Roast Sweet Potato Socca
with Marinated Feta & Fresh Green Bean Salad
*Found in France served as thin pancakes made with chickpea flour (gram).
Here we have made a more substantial version where the socca is cooked in a deep
pan.*

Desserts

Lemon Verbena Panna Cotta
with Redcurrant Coulis
Panna cotta is an Italian 'set' cream which has a velvety texture.

Dark Chocolate-olive oil Mousse
with a Handful of English Raspberries
An unusual recipe from Spain - packed with tiny bubbles & a voluptuous texture.

West Country Cheese Plate
Please note that some of the cheeses maybe unpastuerised

2 Courses £23.50

3 Courses £27.50

Inclusive of VAT - Service left to you.

VAT Registration No.946166305