

MENU

Everything is cooked from fresh & as such
there maybe a 'pause' between courses.

Starters

A Bowl of Kalamata Olives, Caper Berries & Gherkins
served with our bread

Spiced Tomato & Coconut Soup
fresh vine tomatoes, lightly spiced with cumin & coriander seed.

Salmon Gravlax with Buckwheat Blini
& Horseradish Sour Cream
*Blini are tiny pancakes made with buckwheat flour, which
isn't a flour atall but a member of the rhubarb family whose seeds the
flour is made from. It has a distinct almost nutty flavour.*

Mains

Roast Barbary Duck Breast with Lavender Honey
served with a crispy potato galette & green beans.

Spinach & Mint Risotto
with Pendragon Cheese
Pendragon is an English buffalo milk cheese, similar to Gruyere

Seared Tuna Loin with Crispy Noodles, Bok Choi & Wild Mushrooms with
Cucumber-Yoghurt Coulis & Asian Vinaigrette

Desserts

Roast Nectarines & Blueberries
with Crème Fraiche

Chocolate Ganache with Hine Cognac & Fresh Cherries
Ganache is dark chocolate set with cream which makes it velvety & rich

West Country Cheese Plate

2 Courses £23.50

3 Courses £27.50

Inclusive of VAT/Service left to you.