

# 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*

Butterbean, Smoked Paprika & Chorizo Soup  
with Sun-dried Tomato Bread  
*When ordering you can have this soup without the sausage*

Prosciutto, Artichoke & Rocket Salad  
with Raisin & Fennel Fougasse  
*Prosciutto is very thin sliced cured leg of pork  
& fougasse is a French flat bread made to tear apart.*

## Mains

Lamb Shank with Celeriac Mash, Lentils & Roast Garlic

Roast Organic Salmon Fillet with Summer Cabbage,  
Pommes Anna & Chive Veloute  
*We use organic salmon as the fish have plenty of room to  
swim which gives the fillet a firm texture*

Goats Cheese Baked & Wrapped with Courgettes, Hazelnuts  
& Red Wine Shallots with Lentil Vinaigrette

## Desserts

Fresh Lemon Semifreddo Terrine With Pistachio Praline  
*Semifreddo is Italian for 'half frozen' which gives  
this ice-cream a mousse-like texture.*

Warm Chocolate Brioche Pudding with Caramelised Banana's,  
Toffee & Crème Fraiche Sabayon

West Country Cheese Plate

**2 Courses £23.50**

**3 Courses £27.50**

**Inclusive of VAT/Service left to you.**

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