

# MENU

## Starters

Greek Yoghurt Mezza:  
Griddled Aubergine & Mint Dressing  
Avocado & Cashew Bulgar Salad  
Pomegranate, Fennel & Feta Cheese

'Crown Prince' Roast Pumpkin Soup

Course Pork Terrine, Pickled Red Cabbage  
& Soda Bread Toasts

Duck Confit Tart,  
Plum Relish & Rocket

## Mains

Roast Cornish Partridge, Pancetta,  
Spinach Mash & Spiced Pear Puree

Devonshire Sirloin Steak, Laphroaig Cream Sauce,  
Sauté Potatoes & Sweetheart Cabbage  
*Laphroaig is a single malt whiskey from Islay  
& has a smoky peat flavour.*

Baked Rainbow Trout with Mustard Crust,  
Chive Potatoes & Watercress

Buckwheat Pancakes filled with Green Lentils & Leeks,  
with Purple Sprouting Broccoli & Rosemary Mascarpone

## Desserts

Breton Prune Flan  
with Rose-Citrus Sauce

Chocolate Fondant with Cognac  
& Crème Fraiche

Lemon Semifreddo with Pistachio Praline  
& Pomegranate Sauce

West Country Cheese Plate  
*some of the cheeses maybe unpastuerised*

2 Courses £24.00

3 Courses £28.00

Inclusive of VAT @17.5%

**SERVICE LEFT TO YOU, WHICH IS SHARED AMONGST THE  
STAFF AS TIPS & NOT TO MAKE UP THEIR WAGES.**

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