

MENU

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

Starters

Marinated Kalamata Olives, Caper Berries,
Pepperdew Chilli's & Gherkins
served with our bread of the day

Griddled Mackerel Fillets, Parsley Salad & Socca
*Socca is made with chickpea flour & found throughout France
where it is served as a pancake.*

Bruschetta of Mashed Broad Beans, Garlic & Mint
Topped with Parmesan
*Bruschetta is made with sourdough bread which we make here
& the garlic is new season which we grow in our court yard.*

Mains

Roast Loin of Venison with Blackcurrants,
Polenta & Kale

Baked Cornish Hake, Yellow Tomato Sauce
& Spanish Potatoes

Bulgar, Spinach Pilaf with Chilli Roast Tomatoes & Labneh

Desserts

Peach Tart with Vanilla & Blackberry Ice Cream

Roasted Hazelnut, Almond & Chocolate Torte
with Vanilla Panna Cotta

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.**