

DINNER MENU

THREE COURSES £34.00

STARTERS

Freshly made soup (v)

Terrine of confit chicken, shitake mushrooms and pancetta, raisin purée

Creamed smoked mackerel, apple bran loaf, melon chutney

Tart of goats cheese, red pepper and basil, black olive dressing (v)

Salad of marinated duck breast, roasted almonds, broccoli, candied grapes

Tasting of Devon fish and shellfish, avocado oil

MAIN COURSES

Breast of Madgetts Farm chicken, Brussels & bacon, sage and onion jus, fondant potato

Braised shoulder of Crooked End Farm lamb, poached apple, carrot purée, red wine jus

Loin of Lydney Park Venison, mushroom hash, red cabbage, spiced parsnip purée

Roasted Shetland salmon, noodle rosti, buttered greens, confit tomatoes

Fillet of Devon sea fish, smoked haddock and leek risotto, curry vinaigrette

Carrot and coriander polenta cake, oven dried tomato, parmesan v

DESSERTS

Warm banana cake with gingerbread ice cream

Iced nougatine parfait, salad of exotic fruits

Confection of dark chocolate, coconut ice cream, apricot purée

Set lemon and thyme cream, crisp tuile, blueberries

Chestnut & maple tart, vanilla mascarpone cream, orange caramel syrup

Artisan cheeses, savoury biscuits, celery, grapes

Coffee and homemade petit fours £2.50