



## **STARTERS**

### **Seafood Sharing Platter**

Thai Salmon Fishcakes, Salt and Pepper King Prawns, Breadcrumbs Mussels, Chilli Squid and Lobster Bisque with Croutons.

### **Slow Braised Belly of Pork**

with Caramelised Apple Sauce and Celeriac Puree

### **Chargrilled Jerusalem Artichoke**

with a Warm Winter Salad of Blood Orange and Feta with Honey Walnuts

## **MAINS**

### **Chateaubriand of Local Venison Loin**

served with Dauphinoise Potatoes, Purple Sprouting Broccoli, Roasted Root Vegetables and a Port and Blackberry Sauce. \*£5 Supplement on the Venison Chateaubriand Per Person

### **Lobster Linguine**

in a Creamy Bloody Mary Sauce with Tempura King Prawn

### **Porcini Mushroom Bourguignon**

with Buttery Mashed Potato and a Puff Pastry Crust served with Seasonal Vegetables

## **DESSERTS**

### **Strawberry and Cream Panna Cotta**

with Strawberries 3 Ways

### **Chocolate and Passion Fruit Bavaois**

### **Apple and Blackberry Crumble**

with Warm Crème Anglaise and Pear Sorbet

*or share an Assiette of all 3 Desserts above*

### **West Country Cheese Board**

with Fudge's Biscuits, Balsamic Pickled Onions and Plum and Port Jelly Wooky Hole Cheddar, Bath Soft, Nettle Wrapped Cornish Yarg, Applewood Smoked Cheddar and Alex James Little Wallop.



*Including a glass of  
Prosecco on Arrival*

2 COURSES MEMBERS **£27.50**

3 COURSES MEMBERS **£35.00**

2 COURSES VISITORS **£30.00**

3 COURSES VISITORS **£38.50**