

Dinner – February – Gluten Free

(available Monday to Saturday evenings)

Nibbles..... nuts & olives - 4.50 / ~~a selection of bread - 2.50~~ / ~~whitebait with Marie Rose sauce - 4.50~~

Starters.....

Beetroot cured sea trout cone with red onion marmalade & crème fraîche	7.50
Apple & celeriac mille feuille with candied chestnuts & avocado mayo (Vg)	7.00
Pig cheek terrine, black garlic, toasted hazelnuts & truffle vinaigrette	7.50
Sweet & sour parsnip soup with spiced njuda butter & GF BREAD (V normal butter)	7.00
Bacalo (Salt Cod) Scotch egg with chorizo & red pepper sauce	7.00

Main Courses.....

Root vegetable & cavolo nero Wellington with gorgonzola sauce & candied walnuts (V)	16.00
Roast rump of Dorset lamb with a lamb's shoulder shepherd's pie, kale, carrots & rosemary jus	19.50
Roundhill Farm 28 Day Aged Rib-Eye steak, chips, confit tomato, watercress & peppercorn sauce *	24.00
Confit Devon duck leg en croute, apple & cranberry red cabbage, pommes Anna & truffled madeira sauce	18.00
Cornish cod, sea trout & salmon fish pie with paneed king prawns & a rocket & fennel salad	19.00
Aubergine & a courgette spiced fritter with puffed wild rice & baba ganoush (Vg)	14.00

** denotes children's versions are available at half price but only available for children of 13 years & younger*

To Share..... ~~A fillet of Somerset beef Wellington with pommes Anna, truffled madeira sauce, cavolo nero & chantenay carrots (medium-rare, 45 minutes cooking time)~~ ~~59.50~~

Sides.....

Triple-cooked chips / Rocket & fennel salad	
Chantenay carrots / Apple & cranberry red cabbage / Truffled mashed potatoes	Each 3.50

Please check the blackboard for our daily specials

