



**Dinner menu summer 2008**

**To start**

Soup of the day - broccoli and Stilton - toasted almond crème Fraîché  
£4.95

Crown stamped Parma ham - roasted cherry vine tomatoes - olives - balsamic  
£4.95

Cornish white crab and smoked trout - lemon and chive dressed leaves  
£5.75

Brown and forest oak smoked salmon - red onion - capers - citrus mayonnaise  
£6.50

Grilled Somerset goats cheese - crostini - honey - thyme  
£4.95

Seared Lyme bay scallops - black pudding - pea puree - lemon and apple dressing  
£6.50

**Main course**

Char grilled rib eye steak - hand cut chips - wild mushrooms - confit vine tomatoes - horseradish crème Fraîché  
£16.95

Cold seafood platter -- smoked salmon - crayfish - smoked trout - Cornish white crab - ciabatta - lemon mayonnaise  
£12.95

Vegetarian - tagliatelle - pitted olives - basil - confit tomatoes - fresh tomato sauce - Parmesan shavings  
£11.95

Seared fillet of bass - fettuccine - herb oil - beetroot puree - crayfish - white wine beurre blanc  
£15.75

Free range roast duck breast - pak choy - noodles - honey glazed fig - ho sin sauce  
£13.95

Pan roasted tenderloin pork fillet - black pudding - roasted fennel - cider and apple cream sauce  
£14.95

Roast rack of local lamb - creamed potato - confit garlic - asparagus - mint and red currant jus  
£15.75

Pan roasted guinea fowl supreme - chive champ potato - broad beans - apple and grain mustard sauce  
£13.75

Grilled fillet of cod - crushed new seasons potatoes - baby leeks - crayfish and herb butter  
£14.95

**To finish**

Warm chocolate fudge cake - vanilla ice cream

Bitter chocolate brownie - chocolate sauce - honeycombe ice cream

Strawberries and clotted cream

Lemon crème Brulee

Rhubarb and summer berry fool

Syllabub - white wine - lemon - raspberries

A selection of locally produced ice creams sorbets and homemade parfais

All sweets £4.95

Plate of local Somerset cheeses - fruit - biscuits £5.95

Coffee and mints £2.00