



To Start

(GF/V/Vegan) Chef's Soup of the Day with warm Onion Bread or Gluten Free Bread **£7.00**

Devilled White Bait & Calamari with Chilli Tartare Sauce **£8.00**

Pan Roast Wood Pigeon with Sweetcorn Puree, sliced Smoked Pancetta, Black Pudding & Blackcurrant Jus **£8.00**

(V) Arancini Risotto Ball Stuffed with Sunblush Tomato, Mushroom & Feta in Crispy Breadcrumbs with Arrabbiata Sauce **£7.50**

(V) Whole Baked Camembert for sharing with Haselbury Chutney, hot Crispy Bread, Grapes, Celery & Julienne Carrots **£14.00**

(GF) Chef's Tiger Prawns, Scallops & Chorizo (*GF without Chorizo and Chorizo Oil*) with Celeriac Puree & Diced Butternut Squash Drizzled in Chorizo Oil **£9.95**

Chef's Mezze Selection of Olives, Grilled Halloumi, Hummus, Sun Blushed Tomato, Falafel dressed with Tahini **£8.00**

(V) Halloumi Fried in Tempura Batter with Minted Mushy Peas & Tzatziki Dip **£7.50**

Mains

(GF) Rack of Lamb (*GF without Black Pudding*) **£17.50**

Served with Black Pudding Crushed Potato Cake, Stem Broccoli and Mint Redcurrant Jelly Jus

(GF) Fillet of Halibut

with King Prawn & Cream Cider Sauce with Curly Kale, Pak Choi, Onion & Potato Layered Cake **£18.50**

Duo of Roasted Salmon and Seabass

Crushed New Potatoes, Sun blushed Tomato & Olive Cake **£19.50**

(GF) 12 oz Haselbury Sirloin Steak with Blue Cheese Sauce

with Triple Cooked Chips, Mushrooms, Grilled Tomato & Watercress **£19.50**

(GF) Grilled Chicken Supreme

Served on a bed of Spinach, Colcannon Potato, Wild Mushroom Jus **£15.50**

Pork Tenderloin

Stuffed with Apricot, Spinach, Herbs wrapped in Smoked Bacon on a bed of Roasted Vegetable Quinoa with Cider, Dijon & Honey Sauce **£17.50**

(GF) Roasted Duck Breast & Confit Duck Leg

with Layered Potatoes, Pear Puree, Green Beans & Calvados Jus **£18.50**

(GF) Fillet Steak cooked to order with Peppercorn Sauce

with Hand Cut Chips, Oyster Mushrooms, Cherry Tomatoes & Watercress **£21.00**

(V) Roasted Butternut Squash

with Roasted Mediterranean Vegetables, topped with Brie or Cheddar Cheese Tarte Tatin **£14.00**

(GF) Braised West Country Beef Cheek

Slowly Braised in a Madeira Sauce with Horseradish Bubble & Squeak & Stem Broccoli **£16.00**

* Please notify a member of staff regarding any food allergies or dietary requirements *