



Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements

Set Menu

For advanced pre-orders of over 10 people

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms on toast, roasted butternut squash, sage crème fraîche

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing
*served with chicken **or** cauliflower & tofu*

Roasted salmon fillet, wild mushroom, celeriac & tarragon risotto, truffle & parmesan crust

Breaded chicken schnitzel, garlic & parsley butter, gratin potatoes,
tenderstem broccoli, crispy capers, sherry jus

Slow braised duck leg, Savoy cabbage, pancetta & onions,
spiced pears, herb potato cake, port sauce

Roasted cauliflower, butternut squash, red lentil & coconut curry, coriander rice, garlic
flatbread, fresh chilli, mango chutney & vegan mint yoghurt

Passion fruit posset, fresh strawberries, lemon & poppyseed shortbread

Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Fresh pineapple, strawberries, raspberries & blueberries, mint, blackcurrant sorbet

Godminster vintage cheddar, Cambozola, Rosary goats' cheese, quince jelly, crackers £8.95

Three courses £34.50 per person, Two courses £28.50 per person

*A discretionary 10% service charge will be added to your bill,
rest assured that 100% of this goes to our amazing team*