

DINNER – Monday 13th June 2011

Pea and white truffle soup

Smoked salmon, capers, lime and walnut mayonnaise

Oven baked goats cheese, beetroot salad, aubergine pickle and caramelised walnuts

Pan fried chicken livers with a grape salad

Fillet of hake, chive risotto, fresh asparagus and lemon hollandaise

Fillet of beef, wild mushroom marmalade, carrot puree and truffle sauce

Breast of duck, butternut squash and fondant potato

Jerusalem artichoke risotto, toasted almonds, goats cheese and warm dates

Selection of West Country cheeses

Trio of chocolate

Chocolate fondant, orange chocolate parfait and white chocolate ice cream

Strawberry crumble with crème Anglaise

Selection of home-made ice creams and sorbets

Two Courses £36 or Three Courses £39.50. Coffee and Petit Fours £4.00

VAT is included. Service is not included – but greatly appreciated

A service charge of 10% will be added to parties of 8 or more

Vegetarian Menu: Our Chef is happy to prepare a vegetarian dish tailored to your request

Gluten-free options on request

Please note: We do use nut oils in our cooking and certain dishes may contain nuts