

# PRIX FIXE MENU



£25 FOR 2 COURSES

£30 FOR 3 COURSES

ve - vegan v - vegetarian n - contains nuts  
A 12.5% discretionary service charge will be added to all bills

## STARTERS

**Leek & Smoked Cheese Croqueta**

**Chicken Liver Parfait**

*Sourdough toast, red onion marmalade, cornichons*

**English Tomato Salad**

*Salmorejo, olive oil croutons, aged sherry dressing*

## MAINS

**6oz Rump Steak**

*Fries, peppercorn sauce*

**Roasted Rump of Devon Lamb**

*Deep fried pomme anna, peas & pancetta a la francaise, lamb sauce*

**Charcoal Roasted Cornish Mackerel**

*Escalivada of roasted peppers, shallots and aubergine,  
sherry dressing, Ajoblanco*

**Asparagus Gnocchi**

*Somerset Asparagus, rocket pistou, dry cherry tomatoes (ve)*

## DESSERTS

**Chocolate Mousse**

*Morello cherries, Chantilly cream*

**Ice Cream**

*Vanilla clotted cream, Malted milk chocolate, Strawberry cheesecake,  
Salted caramel with burnt white chocolate and pecans (n)*

**Cheese**

*Queso y Besos Olavidia, Colston Basset Stilton, Godminster Cheddar*