

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

Cornish Crab Croquettes, Aioli

Chicken Liver Parfait

Sourdough toast, red onion marmalade, cornichons

Winter Salad

*Radicchio, green beans, conference pear, Colston Basset
stilton, candied walnuts, maple mustard dressing (n)*

MAINS

6oz Rump Steak

Fries, peppercorn sauce

Charcoal Roasted Rump Of Somerset Lamb

Ratatouille, Pomme Anna, lamb sauce

Roasted Fillet of North Sea Cod

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

Gnocchi With Wild Mushrooms

Rocket pesto, oven dried tomatoes (ve)

DESSERTS

Chocolate Mousse

Morello cherries, Chantilly cream

Ice Cream

(Choose one from below)

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

Cheese

(Choose one from below)

Queso y Besos Olavidia, Colston Basset Stilton, Godminster Cheddar