

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

Game Terrine (n)

Chutney, pickles, sourdough toast

Winter Salad

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

MAINS

6oz Rump Steak

Fries, peppercorn sauce

Roasted Fillet of North Sea Cod

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

Charcoal Roasted Delica Pumpkin

Chana dahl, dukka, fried onions, oven dried tomatoes, coriander (ve)

DESSERTS

Warm Coconut Rice Pudding

Mango and passionfruit sorbet (ve)

Ice Cream

(Choose one from below)

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

Cheese

(Choose one from below)

Queso y Besos Olavidia, Colston Basset Stilton, Godminster Cheddar