

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 Croquetas, Aioli

Game Terrine (*n*)

Chutney, pickles, sourdough toast

Winter Salad

Radicchio, green beans, conference pear, Colston Bassett
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 Bassett Stilton, Godminster Cheddar