



Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements

Set Menu

For advanced pre-orders of over 10 people

Today's homemade soup

Smoked mackerel pate, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Grilled goats cheese salad, chicory & frisee, red onion chutney,
grain mustard dressing, maple roasted walnuts

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing
served with chicken or cauliflower & tofu

Pan-fried salmon fillet, lemon & herb crust,
fennel & dill potato cake, spinach, capers, dill cream sauce

Breaded chicken schnitzel, garlic & parsley butter,
potato gratin, tenderstem broccoli, sherry vinegar reduction

Grilled pork tomahawk, apple ketchup, sage butter,
poppyseed & apple slaw, truffle & parmesan chips

Sautéed King oyster mushroom & artichoke linguine, wild garlic pesto,
cherry tomatoes, rocket & parmesan

Mango baked yoghurt, fresh mango & mint, passion fruit coulis, shortbread

Chocolate chip brownie, vanilla ice cream, warm chocolate fudge sauce

Sticky toffee pudding, treacle toffee sauce, vanilla ice cream

Fresh pineapple, strawberries, raspberries & blueberries, mint, passionfruit sorbet

Godminster vintage cheddar, Cambozola, Rosary goats' cheese, quince jelly, crackers £8.95

Three courses £32.95 per person, Two courses £27.95 per person

*A discretionary 10% service charge will be added to your bill,
rest assured that 100% of this goes to our amazing team*