



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

Sautéed wild mushrooms on toast, broad beans, peas, lemon & tarragon crème fraîche

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

Fillet of seabream, lemon & caper potato cake, samphire,
peas, sweet mustard & dill hollandaise

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

Linguine, bocconcini, balsamic cherry tomatoes, baby spinach,
piquillo peppers, black olives, pesto

Greek yoghurt & fresh raspberry crème brûlée, poppyseed 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 £33.95 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*