

Seared Breast of Pigeon, Duck Liver Pate, Tarragon Cracker with Game Reduction  
Savoury Pistachio and Pumpkin Seed Granola £9.75

Crispy Coated King Prawn with a Coconut, Ginger and Garlic Infused Sticky Rice  
Spicy Herb and Green Tea Salsa and Watercress £9.50

Crispy Duck Spring Roll with Sautéed Kale, Chargrilled Romano Pepper and Hoi Sin £9

Chicken and Lemongrass Mousse Tortellini, Fragrant Dashi Broth and Coriander Oil £9.25

West Bay King Scallop Soufflé, Chargrilled Asparagus, Creamy White Wine and Herb Sauce £10.50

Cured Wild Sea Trout, Smoked Mackerel and Horseradish Parfait, Pickled Tomato and Apple £9.25

---

12 Hour Slow Braised Feather Blade of Beef, Roasted Potatoes, Cauliflower Cheese £16.95  
Sautéed Garden Greens, Honey Roasted Parsnip and Carrot, Rich Jus

Celeriac, Chickpea and Red Lentil Wellington with Flakey Puff Pastry £16.50  
Creamed Fennel, Roasted Honey Carrot and Poached Celery

Slow Braised Belly of Somerset Pork in a Cider Cream Sauce with Crispy Chicken Skin £18  
Apple Puree, Bacon and Sage Mash, Roasted Red Onion and Fennel

Pan Fried Fillet of Wild Halibut in a Lemon Butter with Crispy Salt and Pepper Squid £25  
Scallop Roe Parfait, Buttered Anya Potatoes, Asparagus and Creamed Celeriac

Duo of Duck, Pan Seared Breast and Confit Leg with and Orchard Quince Sauce £26  
Dauphinoise Potatoes, Watercress Puree, Green Beans and Beetroot

Pan Seared Breast of Chicken with a Tangy Satay Sauce and a Lime Chutney £18.50  
Charred Purple Sprouting Broccoli, Smoked Peanuts, Chilli Oil, Fresh Coriander and Pomme Anna

Seared Loin of Exmoor Venison with Venison Liver Faggot and Rich Pan Jus £29  
Baby Roasted Potatoes and Leek, Braised Portobello Mushroom and Braised Red Cabbage

---

Chocolate and Coffee Torte, Espresso Syrup, Brandy Soaked Cherries and Chocolate Ice Cream £8.50

Mango Cheesecake with Passion Fruit Coulis, Honey Pearls and Mango Yogurt Parfait £8.25

Toasted Milk Panna Cotta, Lavender and Blueberry Compote, Honey Tuile and Crushed Meringue £8.50

Tangy Lime and Matcha Green Tea Tart with Clotted Cream, Orange Gel and Candied Orange £8

Wookey Hole Cheddar, Aged Manchego and Dorset Blue Vinney £12.50  
Homemade Onion and Tomato Chutney, Apple, Pickled Walnut and a Selection of Crackers