

STARTERS



Soup of the Day
Focaccia Croutons

Crispy Crab Cakes
Curried Leeks and Garlic Chives

Duck Liver
Port Grapes, Apple, Brioche

Beetroot and Dill cured Salmon
Crème Fraiche, Dill, Cucumber

Local Goats Cheese Souffle
Roquette, Walnut, Celery salad

DESSERTS



Iced Rhubarb Semi-Fredo
Stem Ginger Madeleines, Pistachio
Operation Managers Damien's pairing:
Digby Fine English Sparkling wine
£11.00

Cinnamon Crème Brulee
Pear Sorbet and Crisp
Hotel Manager Alex's pairing:
Bonnezeaux, Château de Fesles
£12.00

Warm Treacle Tart
Blood Orange and Marmalade Ice cream
Head Waiter Catalin's pairing:
Neige Première Apple Ice Wine
£14.50

Rich Dark Chocolate Marquise
Orange Compote, Almond Tuille, Cafe Latte Ice Cream

Selection of West Country

Cheese and Biscuits

Godminster Cheddar, Somerset Brie,
Veil of Camelot Blue and Driftwood
Goats Cheese, Quince Paste, Celery,
Grapes and Chutney

(Add as an extra Course for £7.50)

General Manager Mark's pairing:
Graham's 10 Year Old Tawny
£5.50