

Chicken liver parfait £5.95  
*Toasted croutes, tomato chutney*

Antipasti board £5.50/9.95  
*Bresaola, Napoli salami, serrano ham, semi dried tomatoes, bread, olives*

Asparagus £6.50  
*Parmesan, mint, baby leaves*

Rocket parmesan and pine nut salad £3.95  
*Extra virgin olive oil and sherry vinegar*

Crab salad £7.50  
*Avocado, mango, chilli*

Scallops £8.95  
*Pickled vegetables, peanut, soy*

Grilled mackerel £5.50  
*Olives, capers, local leaf salad*

Smoked duck £6.95  
*Gin and orange, lambs leaf, sage crisps*

Mushroom and celeriac soup £4.95  
*Crusty bread*

Salmon Tartar £6.50  
*Crème fraiche sorbet, cucumber, chives*

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Fillet of Exmoor National park beef £21.50  
*Oxtail bon bons, roasted spring onion, roasted radish, Hipsie cabbage*

Confit duck £13.50  
*Toulouse sausage, pork belly, bean cassoulet, crusty bread*

Handmade beef burger £11.00  
*Crisp bacon, cheddar, tomato chutney, salad, hand cut chips*

Fillet of wild bass £16.00  
*Cornish potatoes, peas a la francaise*

Top rump of lamb £16.00  
*Aubergine, savoy, creamed potatoes*

Lobster £17.00  
*Spaghetti, spinach, chives*

Corn fed chicken £15  
*Asparagus, tenderstem, chateau potatoes, herb jus*

Stuffed aubergine £11.00  
*Artichokes, semi dried tomatoes, mozzarella, rocket pesto*

Sea Fish pie £12.50  
*Cheesy mash, greens*

Summer vegetable risotto £12.50  
*Finished with driftwood goats cheese*

Desserts £7

Chocolate

*Chocolate ganache, peanut butter mousse, fizzy raspberry jelly*

Salted caramel Tart

*Honeycomb, honey ice-cream*

Lemon posset

*Berry compote, fried brioche*

Floating Island

*Poached meringue, vanilla sauce, fresh cherries*

Cheese

£2 per cheese

Served with crackers, chutney, quince jelly, fruit and chutney

\*Barbers 1833 cheddar

\*Miss Wenna brie

\*Bath soft

\*Long Clawson stilton

\*Devon blue

\*Celtic gold

Our menu has been designed to offer a spectacular combination of flavor whilst still being very pleasing on the eye. The food items are perfectly balanced, however if you have a particular question with regards to any item on the menu, or to tailor a specific dish, please do not hesitate to speak to a member of staff.

If you have a specific dietary requirement, allergy or similar please do advise a member of staff who will be able to help with food selections