



### Starters

Sweet potato and coconut soup with coriander oil

Roasted Portobello mushrooms, chargrilled red peppers and halloumi

Chicken terrine and pickled vegetable salad, tarragon sauce

Natural smoked haddock, kedgeree risotto with a pea shoot salad

### Main Course

Smoked lamb rump, Dauphinoise potatoes, with redcurrant reduction jus

Pan roasted fillet of salmon, seafood bisque with new potatoes

Twice cooked, stuffed belly pork, apple and black pudding mash with a sage and cider sauce

Goats cheese, feta, red onion and olive bread and butter pudding

All served with seasonal vegetables

### Desserts

Honeycomb semi fredo, bitter orange, chocolate sauce

Baked lemon tart with Chantilly cream and forest berries

Selection of West Country cheeses with biscuits, grapes, celery and chutney

White chocolate panna cotta with caramelized orange and a dark chocolate sauce

£30.00 per person for 3 courses

£24.50 per person for 2 courses