

# DINNER MENU

## Autumn

homemade bread & salted butter (enough for two) £4.00

Bath Olive Company olives £4.50

### STARTERS

<b>PORK</b>	crispy-coated shredded pork with 5-spiced plums and micro coriander	<b>£9.00</b>
<b>MUSHROOM</b>	warm chestnut mushroom + parmesan tart slow-cooked egg yolk, onions and mushroom ketchup	<b>£8.50</b>
<b>SCALLOP + CRAB</b>	scallop mousse + white crab meat between wafer-thin pasta with pickled cucumber and chive beurre blanc	<b>£12.00</b>
<b>SALMON</b>	home-cured salmon with beetroot + apple remoulade, capers and lemon	<b>£9.00</b>

### MAINS

Please be advised that as all our dishes are cooked to order  
going 'straight to mains' may incur a wait of up to 25mins, depending on the dish

<b>HAKE</b>	pan-fried hake fillet with caramelised cauliflower puree, roasted cauliflower and pomme dauphine	<b>£22.00</b>
<b>GUINEA FOWL</b>	roast guinea fowl breast with confit shallot, sprouting broccoli, celeriac puree and duck fat potato	<b>£20.00</b>
<b>GNOCCHI</b>	handmade potato gnocchi with Jerusalem artichoke puree, leeks, salsify, hazelnuts and cavolo nero	<b>£17.50</b>
<b>BEEF 2-WAYS</b>	slow-cooked cheek + pan fried sirloin with carrots, carrot puree, cavolo nero, mash potato and red wine jus	<b>£25.00</b>
<b>A BOWL OF CHIPS</b>	not essential as all dishes are complete, but really good	<b>£4.00</b>

Please notify us of your specific dietary requirements to ensure we can provide accurate information and advice on the ingredients and allergens in our dishes. We prepare allergen containing dishes in the same area as allergen-free dishes and therefore cannot guarantee complete separation.

# AFTERWARDS

## DESSERTS

**ALL  
£9.00**

**MANGO + COCONUT** mango + coconut cheesecake with passionfruit sorbet

**APPLE** iced vanilla parfait, apple tarte tatin and green apple sorbet

**CHOCOLATE + ORANGE** layers of dark chocolate, chocolate orange and milk chocolate mousse with dark chocolate sorbet

## HOMEMADE ICE CREAMS AND SORBETS

**£2.50  
A SCOOP**

### SORBET

raspberry, mango, dark chocolate, green apple, strawberry, blackberry

### ICE CREAM

salted caramel, honeycomb, gingerbread, white chocolate, vanilla

## CHEESE

- Godminster Cheddar
- Cricket St Thomas camembert
- Driftwood goat's cheese
- Isle of Wight Blue

**£10.00**

## HOT DRINKS

served with an almond + hazelnut biscuit

We are not baristas, but we do have a natty coffee machine that serves consistently good coffee – all available in regular or decaffeinated

Normal Coffee – served with cold milk on the side	£3.25
Frothy coffee (sort of cappuccino/ latte-ish)	£3.50
Americano (just black coffee)	£3.00
Espresso	£2.75
English Breakfast Tea	£3.00
Early Grey (please say if you would prefer lemon to milk)	£3.00
Chamomile	£2.50
Lemon & Ginger	£2.50
Peppermint	£2.50

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