

Three-course set menu Summer 2023

Starter

Old Vine ham hock, pea and cheddar croquettes home-made piccalilli

Camembert baked with sticky fig relish sourdough toast (v)

Smoked mackerel pate sourdough toast

Mezze falafel, halloumi, houmous, olives, roasted peppers, ciabatta (v)

Crayfish and avocado cocktail dill lemon mayo, lettuce, ciabatta

Pear, watercress & feta salad crushed walnuts, vinaigrette, ciabatta (v)

Patatas bravas skin-on potato wedges, spicy tomato sauce, garlic mayo (v)

Main

Locally made beef burger or *Beyond Meat veggie burger* in a bun with relish; skin-on fries; mushrooms; onion rings, salad *Your choice of cheese*: cheddar, blue or vegan

Chicken and chorizo skewers garlic and rosemary marinade, sultana rice, tomato salsa

Grilled lamb kofta kebabs flatbread, roasted peppers, smoky aubergine dip, Greek salad with feta, tomato and olives

Vegan kedgerree Indian-spiced rice with peas, mushrooms, spiced tofu, crunchy red pepper, soya beans, coriander, cashews (v)

Spinach and ricotta tortelloni home-made ratatouille, vegetarian cheese, side salad (v)

Seabass fillets baked in a paper bag with garlic and caper butter new potato chips, green vegetable medley *£4.00 supplement*

Duck confit dauphinoise potato, tenderstem broccoli & spinach, red wine shallot sauce

Pudding

Locally made ice-creams two scoops (v) *please ask for today's flavours*

Three mini macaroons (v)

Cheese platter: Somerset cheddar, local blue and Camembert with grapes, crackers, sticky fig relish *£4.00 supplement*

Home-made vanilla cheesecake with mango coulis (v)

Chocolate orange slice with vanilla ice cream (v)

English summer berry pudding with fresh berries and cream (v)

3 courses incl coffee/tea, excl 10% service **£35 per person**