

Starters

Home Made Wild Country Pate Served with Spiced Apricot Emulsion, Roasted Shallots, Pickled Celeriac & Brown Crostini	8
Asparagus & Smoked Pancetta Tarte Tatin Served with Steamed Baby Leeks & Butternut Squash Emulsion	8
Butternut Squash Soup, Feta Cheese, Spring Onions & Bread (v)	7.5
Pan Fried King Scallops Served with Celeriac Puree & Chorizo Crisps	10
Heritage Tomato & Quinoa Salad, Feta, Radish & Virgin Olive Oil Drizzle (v)	8

Main Plates

Confit Duck Leg, Celeriac Mash, Buttered Greens, Raspberry Jus	18
Slow Cooked Pork Belly in Garlic & Thyme, Spring Onion Mash, Caramelised Veg, Somerset Cider Jus	22
Beer Battered Haddock & Chips, Tartar Sauce, Hand Cut Chips, Pea Puree	16
Homemade Beef Burger, Hand Cut Chips, & House Salad	15
Prawn & Fresh Line Fine in a Rich Tomato Stew, New Potatoes, Capers	17
Classic Mediterranean Ratatouille Risotto (v)	16



LUNCH MENU