



Chef's Menu

A five course tasting menu showcasing the chef's favourite seasonal dishes of the moment.

£65.00 per person

To be taken by the whole table. *Vegetarian Menu Available.*

We recommend an Somerset Kir Royal to start the evening. £12.00

Amuse-bouche

Smoked carrot pastrami, with roasted carrot & cashew nut hummus, winter leaves & smoked paprika oil. N

Starter

Slow cooked & smoked beef brisket with horseradish cream, beetroot jam & beer pickled onions.

Primitivo Puglia, Terre Di Montelusa Italy, 2021 13% 125ml - £5.10

Fish Course

Seared Cornish mackerel with rhubarb & white soy ponzu & winter radish.

Chapeau Melon Loire Valley, Jérémie Huchet, France, 2021 12% 125ml - £5.70

Main Course

Roasted loin of West Country Sika venison with a glazed faggot, crisp potato terrine, smoked bacon jam & roasted quince. GF

Côtes du Rhône Domaine Fond Crozes, France, 2021 14.5% 125ml - £6.50

Dessert

Forced Yorkshire rhubarb & pistachio baked Alaska. N

White Port Pedra No 03, Quinta de Pedra Alta 18% 50ml - £5.10

Wine Flight - £22.40 or take individual glasses.

If you have a food allergy, intolerance or sensitivity, please let us know before you order your meal so we can advise you on ingredients.