



DINNER MENU
30th DECEMBER 2019



*May we suggest a gin & tonic before dinner
with one of our small batch gin's and Fever Tree tonic from £6.00*

CARAMELISED CAULIFLOWER SOUP
with cheese and onion

SLOW COOKED SQUID
with crispy leeks, squid ink potatoes, yuzu gel, coriander and celeriac

BRAISED OX TONGUE AND CHEEK TART
with braised carrot, onion and artichoke

SWEET PEPPER GNOCCHI
with sautéed wild mushrooms, horseradish emulsion and onion tuille



BREAST OF GROUSE
with a mixed game faggot. Savoy cabbage, anna potatoes, bread sauce, pickled pear and salsify

PORK CHOP
with a barbecue pork bonbon, sauerkraut, parsnip, potato fondant and a maple and mustard gel

PAVE OF SEA BASS
with charred leeks, tomato fondue, spinach, smoked potato, crispy cockle and basil veloute

ROOT VEGETABLE TART TATIN
with sautéed potatoes, tenderstem puree, fried artichoke and red pepper essence



ONION DOUGHNUT
with godminster mousse and pickled beetroot





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DECONSTRUCTED CARROT CAKE
with spiced milk ice cream

BRAISED PLUM PARFAIT
with caramel sponge, raspberry basil and yuzu foam

APPLE STRUDEL
with cinnamon Anglaise and cider sorbet

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

SELECTION OF WESTCOUNTRY CHEESES



Dessert Wine

<i>Chateau Vari Monbazillac 2011, SW France</i>	£6.00	100ml glass
<i>Glorious juicy flavours of peach with hints of toffee and spice</i>	£19.00	375ml bottle
<i>Late Harvest Riesling 2013, Chile</i>	£8.00	100ml glass
<i>Intense fruit aromas; concentrated, fresh passion fruit</i>	£27.00	375ml bottle
<i>'Elysium' Black Muscat 2015, California</i>	£9.00	100ml glass
<i>Deep, black red – rose petal bouquet – rich and velvety</i>	£32.00	375ml bottle
<i>'Le Caillou'</i>	£9.00	100ml glass
<i>Very rare, 100% old vine 'late harvest' Grenache – unctuous, coffee-tinged</i>	£32.00	500ml bottle
<i>Petit Guiraud Sauternes 2011, Bordeaux</i>	£10.00	100ml glass
<i>Light gold, nose of honey, sweet ginger, apricot, peach and light mineral, medium body, round and smooth with pleasant acidity, sweet yet fresh finish</i>	£39.00	375ml bottle

Port

<i>Churchill's Finest Reserve Port</i>	£4.00	50ml
<i>'Otima' 10 yr old Tawny Port</i>	£6.00	50ml
<i>Churchill's LBV Port</i>	£5.00	50ml
<i>Finest 5 yr Medium Rich Madeira</i>	£6.00	50ml

Non Resident £47.50 per person

Some of our foods may contain ingredients produced from genetically modified soya and/or maize (we rely on our suppliers for this information). Please ask a Manager if you require further assistance.

