

## DINNER MENU

### FIRST COURSE

Today's soup (v) £5.00

Gloucester old spot ham hock terrine & rhubarb compote £5.95

Roasted beetroot, pear, walnut & wild garlic salad (v) £5.95

Seared Cornish scallops, pancetta crisps, Jerusalem artichoke puree £7.50

Leek, purple sprouting broccoli, Dorset blue vinny cheese tartlet & baby herb salad (v) £5.95

Develled lambs kidney's on toast £6.95

Braised rabbit & field mushroom pappardelle £7.50

### MAIN COURSE

Wild mushroom risotto (v) £9.95

Somerset pork fillet, cider braised cheek, roasted parsnips & apple brandy sauce £14.50

Rump of lamb, smoked garlic & leek mash, red wine sauce £16.95

Mixed seafood fish pie £13.50

Pan fried brill, sauté jersey royal potatoes & parsley butter £14.50

Somerset duck & pork sausage cassoulet £14.50

Roast breast of guinea fowl, buttered Savoy cabbage & beetroot chutney £14.95

Aged West Country sirloin, béarnaise sauce & hand cut chunky chips £17.50

Spinach & ricotta ravioli, basil & tomato sauce (v) £10.50

### DESSERTS

Dark chocolate tart, chocolate sauce & pistachio ice cream £5.50

Tiramisu, chocolate & baileys cannelloni & coffee syrup £5.95

White chocolate & vanilla mousse, lemon & hazelnut biscotti, raspberry milkshake £5.50

Rhubarb crumble, rhubarb confit & vanilla custard £5.50

Prune & drambaie crème brulee. Fresh berries & shortbread £5.50

Selection of ice creams & sorbet £5.00

Selection of local cheese, chutney, apricot & raisin bread £6.50