



# Monday Dining Club Menu

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A bowl of homemade seasonal soup with crème fraiche and rosemary focaccia

Deep fried Somerset brie, cranberry compote and garden salad

Wild boar bolognese, linguine, black truffle oil and shaved parmesan

Confit chicken, apricot and pistachio terrine, apple chutney and ciabatta crostini

Griddled Cornish sardines, roasted cherry vine tomatoes, basil pesto and crusty bread

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Roast leg of free range chicken, dauphinoise potato, sautéed chard and cooking juices

Courgette and goat's cheese frittata, rosemary and garlic roasted new potatoes and garden salad

Butternut squash risotto, shaved pecorino, confit cherry tomatoes and Pugliese extra virgin olive oil (v)

Roasted pork chop, creamed potato, savoy cabbage, roasted squash and cooking juices

Moroccan spiced lamb tagine with, broccoli, almond, red chilli and almond couscous

Pan roasted hake with Brixham crab and saffron chowder, soft herb and lobster oil

## Side Dishes £3

Seasonal vegetable platter

Tenderstem broccoli with chilli & ginger

Hand cut skinny fries

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Stuart's sticky toffee pudding with homemade ginger ice cream and butterscotch sauce

Dark chocolate mousse, black cherry ice cream, crystallised chocolate and cocoa crisps

Baked rice pudding with vanilla and lime with roasted plums and hazelnut caramel

A choice of two scoops of our homemade ice creams and sorbets

2 courses            £14

3 courses            £18

