

## Lunch October 2018

### **Homemade bread board 3.50**

*Pain de campagne, focaccia and brioche served with Somerset oil and farmhouse butter*

### **Marinated olives 3.00**

*Olive et Al antipasto olives*

### **Adam's Root vegetable crisps 2.00**

*Spiced sweet potato, parsnip and potato chips*

## Starters

### **Sardines 7.00**

*Tempura battered Cornish sardines, sweet chilli dipping sauce, garden salad*

### **Twice Baked Soufflé 8.00**

*Cave aged cheddar, celery, apple, poached grapes and toasted walnuts (v)*

### **Ham Hock 8.00**

*Shredded ham hock and root vegetable broth, onion and gruyere bread, farmhouse butter*

### **Boar 8.00 / 14**

*Wiltshire reared boar bolognaise, linguine, shaved parmesan and black truffle oil*

### **Goats' Cheese 8.00**

*White Wood goats' cheese, beetroot, fig and toasted hazelnuts*

### **Scallops 9.50**

*Caramelised cauliflower risotto, seared scallops, black sesame*

## Main Courses

### **Beef 25.00**

*10 oz. Sirloin Gold award winning 28-day aged sirloin, hand cut chips, peppercorn sauce, rocket and parmesan salad*

### **Rose Veal 20.00**

*Devon reared veal rump "saltimbocca", creamed potato, roasted celeriac and a fricassee of wild mushrooms, griotte onion, baby spinach and butternut squash*

### **Guinea Fowl "Pot au Feu" 18.00**

*Pan roasted supreme and confit leg with casserole of autumnal roots, soft herbs and cooking juices*

### **Venison 24.00**

*Pan roasted Haunch of West Country venison, dauphinoise potato, braised shallots, baby carrots, baby spinach and red wine jus*

### **Pork 16.00**

*Crisp belly of cider braised Somerset pork, creamed potato, buttered baby red chard and broccolini, roasted apricot and hibiscus infused cooking juices*

### **Vegan Moroccan Tagine 15.00**

*Moroccan spiced with roasted peppers, courgette, aubergine and dates with organic couscous salad*

### **Risotto 14.00**

*Roasted butternut squash risotto, confit cherry tomatoes, toasted almond, pea shoots and extra virgin olive oil*

### **Sides 3.00**

*Tenderstem Broccoli with red chili and almond, Buttered baby spinach with garlic and nutmeg,  
Hand Cut Chips, Creamed Potato, Dauphinoise Potato,  
Green Salad, Garden Salad*

**Food Allergies and Intolerance.** Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. **Please Note.** We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen, therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.

**Discretionary Service Charge of 10%** will be added to tables of 8 or more guests.