

# DINNER

## Starter

Celeriac and Apple Soup, Hazelnut and Parsley Pesto  
Pan Fried Pigeon Breast, Fig, Black Pudding, Blackberries  
Seared Mackerel, Salt Baked Swede, Celeriac, Cornflaked Cod  
Goats Cheese Mousse, Walnuts, Heritage Beetroot, Balsamic

## Main

Pan Fried Cod, Polenta, Pecorino, Spinach, Pickled Shellfish & Beurre Noisette  
Rib Eye Steak, Potato Rosti, Wild Mushrooms, January King Cabbage & Red Wine Jus  
Poached Roasted Chicken Breast, Pomme Anna, Kale, Jerusalem Artichoke  
Parmesan Gnocchi, Heritage Carrot, Purple Sprouting Broccoli, Sprout Leaf, Horseradish Emulsion

## Dessert

Vanilla Crème Brûlée with Cinnamon Beignets  
Dark Chocolate Tart, Chocolate Crumb, Vanilla Ice Cream  
Carrot and Walnut Cake, Orange Frosting, Mascarpone  
Apple and Rhubarb Crumble, Clotted Cream

Westcountry Cheese with Pear, Beetroot Chutney, Pickled Celery, Walnuts and Crackers  
(£2 Supplement)

3 Courses | 36

2 Courses | 28

Please can all mobile phones be turned to silent whilst dining in the restaurant.  
If you have any specific allergies or dietary requirements, please speak to a member of the team.  
Please note, a discretionary service charge of 10% will be added to tables of 6 or more.