

MENU

Nibbles share/enjoy while you wait

£3.00 each

Basil marinated olives and sundried tomatoes df/gf (vv)

Mixed nuts in Maple, rosemary and thyme df/gf (vv)

Biscuits and Harissa Hummus df (vv)

Pork scratchings with apple jam df/gf

STARTERS £6

Somerset Brie Filo Bombe

With cranberries and caramel peppers

Chicken, bacon and Madeira pate

Served with Melba toast and grape chutney

Cream of wild mushroom soup V

With white truffle, stilton dumplings and toasted brioche

Luxury Prawn cocktail £7

King prawn on top of North Atlantic prawns, Harrissa Marie Rose and lettuce. With wholemeal bread

MAINS

Sea

Seabass fillet £16 gf

Pan fried with pink fur apple potatoes, crispy leeks, broccoli and a sherry and shallot sauce

Garlic King prawns £19 df

In a chilli and parsley linguine with brown shrimp and samphire

Soil

Leek, onion, chive and vintage cheddar strudel £14 Vegetarian

Served with caraway roast cauliflower and roast onion jus

Sweet bourbon roasted butternut squash £14 Vegan

Stuffed with wild thai rice, herbs and roast chestnuts and served with simple tomato sauce

Moorfarm grass fed cattle

Steak and chips £18 add sauce £2.90

10oz marinated piccanha steak, black garlic mushrooms and fries

Shin and shiraz pie £16

Served with mash or chips, swede and rich gravy

Feather

Turkey Steak £15.50 gf

With goosefat roasties, maple and thyme parsnips, walnut stuffing, snow peas and porcini sauce

Doublet Pig

Bay leaf and garlic marinated boneless chop £16 gf

Savoy bubble and squeak, Charles MacLeod black pudding, crackling, bacon and hazelnut brussels and Chicken and Madeira jus