



Table d'Hôte

£69

To whet your appetite...

Canapés

Homemade Brioche sharing loaf, honey and balsamic butter, miso butter

Choice of our spring-well bottled still or sparkling water

Starters

Torched salmon

Nori emulsion, ponzu, black rice, cashew nut

Cured mackerel

fennel, smoked paté and crab tart, green peppercorn

Pigeon breast

confit potato, blackberry, fennel and pumpkin granola

Aerated goat's cheese

pickled and candied beetroot, hazelnut, parsley

Mains

Local fillet of beef

celeriac purée and salt-baked kale, miso mushroom ketchup

Pan-seared duck breast

butternut squash fondant, Jerusalem artichoke, maitake, walnut

Stone bass

crispy mussel, sardine purée, salmon keta, dill, cucumber, beurre blanc

Textures of carrot

potato pavé, sesame tuile, kale, pesto

Desserts

Bounty bar

Coconut, pineapple, mizuna

Chocolate Delice

Salted caramel, tonka bean, banana

White chocolate crème brûlée

roasted plums, blackberry crumble

Selection of West Country cheeses

Please ask for the cheese menu

Coffee, teas and petit fours

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice. Please note a discretionary service charge of 10% is applied to your bill.