



Starters

Chickpea falafels, radish, crispy shallots, cucumber and mint yogurt, baby coriander

Fresh tomato salad, goat's cheese, herb oil, walnut, lemon dressing

Deli farm charcuterie platter, pickled beetroot, crostini, parsley mayonnaise

Fish course

Crispy monkfish Caesar salad, parmesan, anchovies

Fresh squid, chorizo, rocket, lemon, dill mayonnaise

Mains

Roasted hake fillet, hazelnut crumb, crisp kale, pea and ham hock cream

Wild mushroom, goat's cheese and spinach tart, minted new potatoes, fresh dressed salad

Confit of Gressingham duck breast, celeriac purée, herb oil, parmentier roasted root vegetables, port jus

Roasted chicken breast on the bone, fondant potato, parsnip and goat's cheese purée, crispy pancetta, baby vegetables and port jus

Desserts

Chocolate and pistachio torte, vanilla Chantilly

Warm orange, lavender and almond syrup cake, crème fraiche

Westcountry cheeseboard, crackers, local chutney

**£55 per
person**

