

## EVENING DINING MENU

Head Chef: Greg McHugh

### Starters

#### Cornish Scallops & Braised Pig Cheek

*Passion Fruit*

£6.95 | £10.95

#### Crabuccino & Fishcotti

*Button Mushrooms, Thyme Foam*

£5.95 | £9.95

#### Twice Baked Butternut Squash Souffle

*Black Pepper & Hazelnut Tuile, Red Peppers*

£5.95 | £9.95

#### Salad of Duck Breast Ham

*Rhubarb, Cucumber*

£6.95 | £10.95

#### Smoked Haddock

*Saffron & Chive Risotto, Caper Salad*

£6.50 | £10.50

### Cocktails

#### Pink Spritzer

*Passionfruit, Rosé Wine, Soda*

#### Picon Me

*Picon Biere, Lager*

#### The Nutcracker

*Tezon Reposado, Crème de Noisette, Prosecco*

#### Professor Plum

*Vodka, Plum Liqueur, Rhubarb Bitters*

#### Ooh Ulin

*Gin, Lagavulin 16yr, Lemon*

### Main Courses

#### Rabbit Ballotine & Roast Loin

*Celeriac Purée, Braised Carrots, Baby Gem*

£15.95 | 19.95

#### Braised Pork Belly & Crackling

*Pineapple, Fennel, Maderia Puy Lentils*

£15.95 | £19.95

#### Fillet of Seabass & Jerusalem Artichoke Velouté

*Roast Tomatoes, Purple Sprouting Broccoli*

£15.95 | £19.95

#### Portobello Mushroom, Spinach & Walnut Crêpes

*Cauliflower Cream*

£12.95 | £16.95

#### Oxtail & Braised Beef Cheek

*Pommes Purée, Roasted Roots*

£15.95 | £19.95

#### Chilled Pinot Noir

*Sherwood, Waipura, New Zealand, 125ml*

#### Cabernet Sauvignon

*Domaine Bergon, France, 125ml*

#### Sauvignon Blanc

*St Clair, Marlborough, New Zealand, 125ml*

#### Sauvignon/Reisling

*Tiddy Widdy Well, Western Australia, 125ml*

#### Ribera Del Duero

*Roble, Spain, 125ml*

### Side Dishes

#### Black Olive Mash

all at £3.50

#### Herb Roast Potato Mids

#### Lightly Braised Spring Vegetables

A discretionary service charge of 10% will be added to your bill  
Please alert us to any allergies

## Desserts

## Cocktails

### Chocolate & Thyme Torte

Chocolate Lime Sorbet

£5.00 | £9.00

**Pedro's Cherry**  
PX Sherry, Cherry Brandy, Fresh Orange

### Rhubarb Bakewell Tart

Rhubarb Sorbet, Custard

£5.00 | £9.00

**A Rose Is Still A Rose**  
Lillet Blanc, Crème de Rose, Champagne, Grenadine

### Roast Granny Smith & Caramelised Brioche

Apple Cider Jam, Clotted Cream

£5.00 | £9.00

**Royal Pomanana**  
Somerset Pomona, Crème de Banane, Champagne

### Artisan Cheeses & Crackers

Cheeses from our Local Cheesemonger & Homemade Chutney

£6.50 | £10.50

**Quince or Greengage Liqueur**  
50ml

### Homemade Ice Creams & Sorbets

3 Scoops from a variable selection

£4.00 | £8.00

**Lillet Blanc**  
50ml

## Digestif Suggestions

### Dessert & Fortified Wines

### Liqueurs & Cocktails

Chateau Rouquette, 75ml

£4.85

Patron Café Tequila Liqueur

£3.75

Gruner Veltliner Eiswein, 50cl

£28.20

Frangelico

£3.10

Pedro Ximenez Sherry, 50ml

£4.05

Limoncello

£3.10

Taylor's LBV Port, 50ml

£3.00

Chartreuse (Green, Yellow & VE

£variable

Taylor's 20yr Tawny Port, 50ml

£5.10

Somerset Pomona

£4.00

Warres Otima 10yr Port, 50ml

£3.60

Drambuie

£3.10

Fino, 50ml

£4.00

Espresso Martini

£7.20

Please see our full lists of Cocktails and Spirits

## Hot Drinks

Double Espresso, Americano, Macchiato, Cortado

£1.85

Latte, Cappuccino, Mocha, Hot Chocolate, Decaf Coffee

£2.05

Irish (or Liqueur) Coffee

£5.15

Loose Leaf Teas by Clifton Coffee Estate

£1.85

English Breakfast, Earl Grey, Chamomile, Peppermint, Darjeeling, Sencha Green Tea, Jasmine, Red Berry & Hibiscus, White Peony, Chai, Smokey, Lapsang Souchong, Rosebud, Rooibos (Decaf)

Cold Mountain Tung-Ting Oolong Tea

£5.65

Light green Oolong grown on frozen mountain peaks in Taiwan.  
Delicate floral aroma with a sweet juicy apple taste