

SET MENU

Two Courses 28.00 | Three Courses 33.00

STARTERS

Today's Spring Soup, Ciabatta (*v*)

Roast Aubergine, Coconut Yoghurt, Pomegranate & Sesame (*pb*)

Devon White Chicken Terrine, Baby Gem, Parmesan & Caesar Dressing

Baked Somerset Camembert, Onion Marmalade & Croûtes (*v*)

MAINS

Jimmy Butler's Rolled Pork Belly, Buttered Mash & Petits Pois à la Française

Gemma Ogston's Rainbow Lasagne, Cashew Béchamel,

Rocket & Basil Balsamic Salad (*pb*)

Battered Haddock & Chips, Peas & Tartare Sauce

Steak Diane - Fillet Steak Medallions, Chips, Mushroom & Shallot Cream Sauce (+ 6.50)

PUDDINGS

Chocolate Fondant, Caramelised White Chocolate Sauce &

Caramel Cookie Dough Ice Cream (*v*)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (*v*)

Salted Honey Tart, Thyme Crème Fraîche (*v*)

British Cheese Plate - Keen's Cheddar, Driftwood Goats' & Cornish Blue,

Chutney, Apple & Peter's Yard Crackers

LITTLE EXTRAS

Chips or Fries 5.25 (*pb*) | + *Truffle & Parmesan* 1.50

Halloumi Fries, Bloody Mary Ketchup 7.25 (*v*)

Tempura Courgette Fries, Truffle Cheese Dip 7.00 (*v*)

Spring Greens, Garlic Butter 4.95 (*v*)

Creamed Spinach & Nutmeg 4.95 (*v*)

Mac & Cheese 5.25 (*v*) | + *Truffle* 1.00

Green Salad, Toasted Seeds, Chardonnay Vinaigrette 4.95 (*pb*)

(*v*) Vegetarian | (*pb*) Plant-based

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.