

# DINNER MENU

## TO SHARE

### SOURDOUGH

*with garlic-infused rapeseed oil, balsamic & whipped butter*

6

### NOCELLARA OLIVES

*marinated in fennel & coriander seeds*

7

## TO START

### CORNISH MUSSELS

*in a Sandford cider and bacon sauce with sourdough (gfo)*

13

### LAMB SHOULDER CROQUETTES

*with burnt leek puree, pickled shallots & lamb jus (gf)*

12

### PAN-SEARED ATLANTIC SCALLOPS

*with celeriac three-ways, granny smith, sea purslane, brown butter & lemon (gf)*

14

### ROASTED CROWN PRINCE SQUASH

*with whipped Somerset goats curd, toasted walnuts & crispy sage (gf/vgo)*

10

## MAINS

### CONFIT 'CREEDY CARVER' DUCK LEG

*with rainbow chantenay carrots, turnips, cavolo nero & sherry reduction*

22

### PAN-FRIED HAKE SUPREME

*with purple sprouting broccoli & caper butter (gf)*

20

### DEVON VENISON LOIN

*with parsnip puree, brussels, chestnuts & red wine sauce (gf)*

28

### GLAZED PORTOBELLO MUSHROOM

*with pearl barley, dressed watercress, black garlic & cheddar crumb (vgo)*

19

## DESSERTS

### BANANA & DATE STICKY TOFFEE PUDDING

*with toffee sauce & vanilla ice cream (v/gf)*

10

### VANILLA PANNA COTTA

*with Wye Valley rhubarb compote & gingerbread*

12

### BAKED CHOCOLATE & ALMOND TORTE

*with clotted cream & raspberries (v)*

12

### POACHED COMICE PEAR

*with cardamom yoghurt & hazelnut praline crumble (gf/vgo)*

10