



Sample Dinner A La Carte Menu

Snacks

Homemade Crisps, Garlic & Chive Dip £2.50

Spelt & Mushroom Fritter, Leek Mayonnaise, Pickled Shimejis £4.00

Vegetable 'Scotch' Quail's Egg, Curry Sauce £4.00

Trio of Porthilly Oysters: £10.00 (or £4.00 each)

Poached, Pickled Cucumber, Herring Roe | Raw, Shallot Vinegar | Tempura, Oyster Mayonnaise, Seaweed

Starters

Cured Salmon, Turnip, Beetroot & Dill Dressing £10.00

Lamb Kofta, Sweetbread, Kimchi, Wild Garlic Mayo £9.00

Beef Fillet, Smoked Mackerel, Cornish Gouda, Rocket £11.00

Cheddar & Potato Terrine, Homewood Ewe's Curd, Garden Vegetables £9.00

Chew Valley Smoke House Smoked Haddock, Potato & Leek Soup £9.50

Mains

Seaweed Baked Scottish Halibut, Poached Oyster, White Beans £29.00

Gnocchi, Homewood Ricotta, Purple Sprouting Broccoli, Sesame £20.00

Ston Easton Lamb Rack, Parsley, Black Garlic, Purple Sprouting Broccoli £27.00

Somerset Pork Chop, Smoked Bath Chap, Onion Soubise, Apple £25.00

Dry-Aged Fore Rib of Beef for Two

Ox-Cheek, Mushrooms, Chargrilled Purple Sprouting Broccoli, Hash Browns, Gravy
£75.00

For two to share | Limited number available

Sides

Hand Cut Chips | Mash & Onion Gravy

Rainbow Chard, Walnut, Sage | Chargrilled Hispi Cabbage, Seaweed Butter

£4.00 Each