

To Dine

*A traditional dinner menu served to the table. Please choose a starter, a main course and a dessert
For a vegetarian main course, please see page 8*

Starters

Homemade soups:

Pea, mint and ham hock; Sweet potato, roasted garlic and thyme (v); Wild mushroom and bacon;
Spiced butternut squash and parsnip (v); Country vegetable and pearl barley broth (v)

Rolled confit chicken and chorizo, crispy lardons, spicy chutney and toasted brioche
Flaked Chew Valley smoked trout with beetroot, rocket & watercress salad with a horseradish dressing
Salad of smoked salmon, watermelon with feta, cashew nuts & tapenade
Flaked ham hock, chargrilled pineapple, quails' egg and a pea & parsley dressing
Cornish smoked mackerel salad with pickled cucumber, capers and saffron dressing
Torn Laverstoke mozzarella with chilli jam, cherry vine roasted tomato and olive crostini (v)
Spiced marinated chicken with cumin and coriander seed and a mint lemon yoghurt dressing
Pan fried belly pork with apple dressing and port reduction

Main Courses

Braised beef steak on red cabbage with shallot & Dijon mash and a port & redcurrant sauce
Grilled spiced salmon on bean cassoulet with braised fennel
Moroccan rubbed lamb shank with cauliflower couscous, apricot, almond and coriander
Sumac & thyme roasted Somerset chicken breast with tabbouleh and honey yoghurt dressing
Roasted sea trout, sautéed new potatoes with clam chowder
Chargrilled chicken with quinoa, pancetta and a mushroom stroganoff sauce
Confit of Barbary duck leg on puy lentils with a spiced red wine sauce
Loin of pork and crackling served on braised spelt, cabbage & smoked bacon with cider cream
Chargrilled Somerset chicken breast with chorizo potato cake and a creamy lentil sauce

All main courses are accompanied by a selection of seasonal vegetables

Desserts

Poached pear, hazelnut granola with yoghurt and salted caramel
Banana and toffee sundae with banana parfait and banana crumb
Sticky toffee pudding with butterscotch sauce and vanilla ice cream
White chocolate & rum parfait with raspberry coulis and vanilla shortbread
Rhubarb and Custard – rhubarb fool and a custard slice with candied rhubarb
Summer fruit roulade with lemon thyme sorbet and berry syrup
Chocolate fig brownie crème brûlée with an almond tuille
Lemon posset with granola and champagne strawberries

Coffee