

DINNER MENU

TWO COURSES £28.00 THREE COURSES £31.00

CORNISH MUSSEL SOUP

Cornish mussel and saffron soup finished with cream and tarragon.

QUAIL TERRINE

Quail, cep mushroom and guinea fowl terrine with salad garnish and home preserved mushrooms .

RABBIT RILLETTES

Rabbit rillettes with wholegrain mustard. Beetroot salad, toasted homemade bread and roast onion puree.

CHEDDAR SOUFFLE

A swede and Leonard Stanley cheddar soufflé with an English mustard and spinach veloute.

SQUASH RAVIOLI

Butternut squash ravioli with a saffron cream sauce, toasted pinenuts and wilted spinach.

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BRAISED OXTAIL

Braised oxtail faggot with celeriac and carrot. Horseradish and parsnip mash and baby carrots.

TRIO OF LAMB

Lamb shank with olives, breast of lamb St.Meinhold and pan fried noisette with potato dauphinoise and lamb jus.

SALSIFY AND POTATO TART

Salsify and potato tart with polenta and parmesan pastry. Pearl onion sauce and deep fried thyme.

BLACK BREAM

Baked Cornish black bream with sage risotto and a lemon veloute. Grilled langoustine tails.

HERB POUSSIN

Roast Poussin with herb farce, celeriac and potato rosti, wilted spinach and a herb jus.

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APPLE BEIGNETS

Mini fresh apple and cinnamon beignets with a boozy apple custard..

COFFEE SEMIFREDDO

Coffee semifreddo with dates in syrup and walnut tuille.

APRICOT CAKE

Apricot and almond cake with Jessies iced organic yoghurt and marinated apricots

SELECTION OF ICE CREAMS

Chocolate, honey and pistachio, Jessie's ladies iced yoghurt, vanilla and blood orange or Perry sorbet. Crisp biscuits and orange Madeline's.

CHEESE BOARD

Local and award winning cheeses with homemade crackers, walnut and onion bread and fig chutney.

J.Crumps Single and double Gloucester; Godsell's Leonard Stanley cheddar; Simon Weaver brie; Birdwood Hampton Blue,; Windrush Fresh goats' cheese.