



To Start

Quail & Chorizo Boudin

Elston Farm chicken, quail and chorizo boudin
With crispy quail eggs and peach dressing

Smoked Mackerel

Lightly smoked mackerel fillet with beetroot & green apple salsa,
Horseradish cream and micro leaves

Feta Salad

Saladette of watermelon, marinated feta & pink grapefruit
with roasted seeds and aged balsamic

The Main

Westcountry Lamb

Herb crusted rack & rump of Westcountry lamb
with pomme fondant, baby carrots and mint tarragon jus

Loin of Monkfish

Butter roasted monkfish rest on spiced lentils
finished with pak choi, tempura prawns and fresh mango chutney

Courgette Kofta's (v)

Red onion and courgette kofta's with
Spinach and spiced tomato sauce

Seasonal Vegetables £2.95 New Potatoes £2.95
(supplement of £2.95 for dinner inclusive guests)

To Finish

Dark Chocolate Fondant

Rich dark chocolate fondant
Serve with Guinness ice cream

Strawberry Tart

Crispy pastry tart filled with rose infused cream patisserie,
Local strawberries and vanilla ice cream

Westcountry Cheese board

Our selection of westcountry cheese's are accompanied by a generous garnish,
quince jelly, chutney, celery, apple, grapes and Fudges wafers

2 Courses £30 - 3 Courses £40