



## START AS YOU MEAN TO GO ON...

### Fish

Devon Crab Croquettes  
Lemon Oil Mayonnaise, Pitney Farm Leaves  
Thai Cod Cakes and Sweet Chilli Dipping Sauce  
Brixham Line Caught Mackerel, Pickled Cucumber, Beetroot, Horseradish  
Coronation Devon Crab Salad, Avocado, Watercress, and Apple  
Large Prawns, Garlic, Parsley, Smoked Garlic Aioli  
Calamari, Asian Slaw, Sweet Chilli Sauce  
Potted Crab, Fresh Pineapple, Mango, Chilli, Coriander Salsa, Homemade Brioche  
Salt Cod Croquettes, Gazpacho, Aioli Pico De Gallo  
Brixham Scallops, Pea Puree, Charred Lettuce, Pancetta, Pea Shoots  
Brixham Scallops, Fresh Mango, Chilli, Lime Salsa  
Sea Bass Ceviche, Chilli, Coriander, Lime, Tostadas  
Brown and Forrest Smoked Salmon, Shaved Fennel, Endive, Black Radish, Green Apple, Orange and Horseradish Dressing, Little Baker Langport Sourdough Toast

### Meat

Beef Carpaccio, Cornichon, Capers, Rocket, Parmesan  
Jamon Croquettes, Gazpacho, Aioli, Pico De Gallo  
Ham Hock Terrine, Pickled Vegetables, Homemade Chutney  
Scotch Egg, Celeriac Remoulade, Tomato Chilli Jam  
Chicken Liver Parfait, Homemade Brioche, Apricot Chutney  
Brown and Forrest Smoked Duck Salad, Pitney Farm Leaves, Spiced Plum Dressing  
Brown and Forrest Smoked Chicken Caesar Salad, Parmesan Crisp  
Tomato and Prosciutto Tart and Herb Dressing  
Prosciutto, Pear, Walnut, Beetroot, Dolcelatte

### Vegetable

Somerset Beetroot, Isle Of White Heritage Tomatoes, Whitelake Goats Curd (Bruton)  
Glastonbury Buffalicious Mozzarella, Summer Squash, Tomato Chilli Jam, Leaves,  
Smokey Toasted Pumpkin Seeds, Apple Cider and Honey Dressing  
Tomato and Basil Bruschetta with Homemade Focaccia  
Thai Pea and Lettuce Soup  
Spiced Aubergine and Saffron Arancini, Smoky Tomato Sauce  
Pea and Feta Croquettes, Pea Puree, Pea Shoots and Leaves  
Burrata, Shaved Fennel, Endive, Orange, Black Radish Salad  
Blue Cheese, Endive, Pear, Walnut Salad  
Celeriac Soup, Sage, Homemade Bread  
Spring Vegetable Tartlet, Leaves





## VEGETARIAN/VEGAN STARTERS

Heritage Tomatoes, Beetroot, Whipped Goats Curd, Lemon and Thyme Dressing

Bruschetta, Heritage Tomatoes, Basil, Shallot, Capers, Mozzarella on Homemade Focaccia

Pea, Spring Onion and Feta Croquettes, Tomato and Basil Salsa

Roasted Aubergine, Saffron and Harissa Arancini, Red Pepper Sauce

Somerset Beetroot, Isle of White Heritage Tomatoes, Whitelake Goats Curd (Bruton)

Charred Haloumi, Tomato Chilli Jam, Red Pepper Puree, Hazelnuts, Leaves

Burrata, Fennel, Endives, Orange, Salad  
Homemade Focaccia

Blue Cheese, Endive, Figs, Caramelised Walnuts

Burrata, Harissa Roasted Summer Squash, Leaves, Dijon Vinaigrette

Middle Eastern Stuffed Pepper, Green Herb Dressing,

Roasted Rainbow Carrots, Whitelake Goat's Curd, Salsa Verde

Breaded Aubergine, Black Olive Tapenade, Muhammara

Shaved Courgette, Pine Nuts, Basil, Mozzarella Panzanella

Courgette Fritters, Tsatsiki, Pitney Farm Leaves, Dijon Dressing

Gorgonzola, Pear, Walnut, Leaves, Lemon and Thyme Dressing

Tomato, Goat's Camembert, Dijon, Gruyere, Tartlet

Spring Tartlet, Peas, Asparagus, Broad Beans, Spring Onions, Whipped Goats Curd,  
Lemon Zest and Pink Peppercorns, in a Parmesan Crust and Shaved Fennel Salad





## THE MAIN EVENT

Everything we cook is seasonal, and local.

If you can't see anything you like on this menu, we write tailored menus to suit each group. We cook almost anything, and everything so please do ask if there is something you have seen or love from elsewhere; we assure you we might be able to do it better!

FISH examples...

### Catch of the Week

Our local fishmonger Harry and I work closely together to make sure that what we buy is sustainable and fresh off the boats at Brixham. We cannot do fish on Mondays and Tuesdays. Wednesday - Saturday is on request.

Herb Crusted Cod, Asparagus, Salsa Verde, Samphire  
Roasted Cod, Chorizo, Fresh Tomato Sauce  
John Dory, Peas, Asparagus, Leek, Beurre Noisette  
Salmon En Croute, Pea Puree, Charred Baby Onions, Pea Shoots, Asparagus  
Halibut Or Turbot, Sauce Vierge  
Roasted Monk Fish Steeped In Saffron, Stuffed With Woodfired Red Peppers,  
Thyme, Lemon And Caper Butter  
Curried Monk Fish, Roasted, Tikka Masala Sauce

### Meat

Somerset Fillet of Beef,  
Charred Shallots, Onion Puree, Oyster Mushrooms  
Quantock Reared Long Horn Cote Du Boeuf (Supplement)  
Hand Cut Rosemary Chips, Provençale Stuffed Tomatoes, Sauces,  
Seasonal Vegetables, Potatoes and Salads  
Herb Crusted, Roasted Lamb Rump, Pea And Feta Croquette, Pea Puree, Charred Leeks  
Slow Cooked Somerset Lamb, Salsa Verde, Charred Spring Onions Courgettes,  
Pine Nuts, Boulangère or Pommes Dauphinois Potatoes  
Rack of Somerset Lamb, Pea, Leek, Asparagus Broth  
Roasted Duck Breast, Spring Vegetables, Puy Lentils  
Garlic and Lemon Roasted Chicken Supreme,  
Romesco Sauce, Charred Spring Onions, Mediterranean Vegetables  
Roasted Chicken Supreme, Peas, Asparagus, Broad Beans and Chicken Jus  
Roasted Chicken Supreme, Lemon, Tarragon, and White Wine Sauce  
Roasted Chicken, Parmesan and Thyme Polenta Chips,  
Roasted Red Pepper and Tomato Salsa  
Somerset Pork Loin, Somerset Cider, Apple, Mustard, Cream Sauce, Buttered Greens,  
Crushed New Potatoes or Hasselback Potatoes

*All served with seasonal vegetables or salads grown on Somerset soil.*





## SPRING/SUMMER PUDDINGS

### **Totally Delicious Tarts**

Lemon Meringue Pie, Raspberry Sorbet  
Tarte Au Citron, Blood Orange Sorbet  
Chocolate And Pear Tart, Pear Sorbet  
70 % Dark Chocolate Tart, Pear / Raspberry / Sour Cherry Sorbet  
Salted Caramel And Dark Chocolate Tart, Vanilla Ice Cream

### **Semi Freddo Fancies**

Nougat Praline Parfait  
Raspberry And Lemon Meringue Parfait

### **Vegan Wonders**

Coconut Milk Pannacotta, Charred Pineapple, Fresh Passion Fruit  
Vegan Cheesecake, Summer Berry Compote  
Vegan Chocolate Brownie, Raspberry Sorbet

### **Marvellous Meringues**

Chocolate And Hazelnut Meringue, Nougat Praline Parfait, Chocolate Mousse,  
Raspberry Sauce  
Homemade Meringue, Whipped Mascarpone, Mango Sorbet, Charred Pineapple,  
Passionfruit Curd  
Meringue, Whipped Vanilla Mascarpone, Strawberry Sorbet, Summer Berries Steeped  
In Chambourd

### **Cheesecake Galore**

Vanilla Cheesecake, Fresh Raspberries  
Passionfruit And Lemon Cheesecake, Passionfruit Curd

### **Old Classics**

70 Percent Dark Chocolate Brownies, Slated Caramel, Chocolate Sauce  
Treacle And Orange Tart, Clotted Cream  
The Best Tiramisu Ever ...!  
Crème Brulee, Caramelised Blood Oranges Chocolate Crackle Cookie, Blood Orange  
Sorbet  
Bakewell Tart, Homemade Crème Anglaise  
Brioche And Butter Pudding, Apricot Jam, Crème Anglaise