



START AS YOU MEAN TO GO ON...

Ham hock Terrine, pickled vegetables, homemade chutney

Scotch egg, celeriac remoulade, tomato chilli jam

Chicken Liver Parfait, homemade brioche, apricot chutney

Burrata, harissa roasted squash, caramelised pumpkin seeds
salad with homemade focaccia

Jamon croquette, tomato, basil salsa, pea shoots

Creamed mushrooms, chive oil, toasted brioche or sourdough,

Tomato and prosciutto tart, Pitney farm leaves

Smoked duck salad with pickled beetroot, jammy plum dressing,
candied walnuts and winter leaves

Smoked chicken Ceasar salad, winter leaves

Whitelake goat's curd mousse, honey and thyme roasted beetroot, caramelised walnuts

Seared scallops with fresh mango, lime, coriander and chilli salsa

Scallops, black pudding crumb, pickled Somerset apple, cauliflower

Brixham Scallops, chorizo, cauliflower puree, roasted spiced cauliflower,

Sea bass ceviche, chilli, coriander, lime, beetroot tostadas

Brown and Forrest Smoked salmon, radish, pickled beetroot, green apple, horseradish,
sourdough toast

Mackerel, toasted sourdough, olive oil, tomato, chilli, coriander and sweetcorn salsa

Hand picked crab, lemon oil mayonnaise, sourdough toast, apple, pea shoots, Pitney
farm leaves, lemon thyme dressing

Smoked salmon, pickled fennel, endive, orange, roasted baby beetroots, orange and
herb dressing

Salt cod croquette, aioli



AUTUMN/WINTER MAIN COURSES

Some examples of what our clients like to eat... but we love to cook what you love to eat, so please tell us your favourite foods and we will write a menu to suit.

(There is a supplement charge on certain cuts of meat / fish types)

Longhorn Cote Du Boeuf Sheppy's Cider Farm (supplement £10)
Argentinian style

Somerset Fillet of beef (supplement £10),
Oyster mushroom, creamed spinach, onion puree, Charred shallots

Traditional Beef Wellington (Supplement £10)
mushroom duxelles, prosciutto, pommes dauphinois, winter vegetables,
butternut purée,

Beef and Oxtail Bourignion, winter mash or pommes dauphinois,
winter vegetable gratin, buttered greens

Roasted Garlic Chicken Supreme, butternut velouté, charred sweetcorn
and spring onion

Roasted Chicken supreme, lemon, tarragon, white wine sauce

'Retro' Chicken Kiev, garlic butter, parmesan, parsley breadcrumbs

Chicken Milanese, herb, lemon, garlic crust

Slow cooked Middle Eastern lamb, Harissa aubergine

Roasted Lamb rump, harissa, pistachio crumb, carrot purée

Somerset Pork Chop, Burrow Hill Cider, apples, calvados cream

Rolled stuffed Huntsham Farm Middle White Pork Loin

Brixham cod / hake

Warm Puy lentils, smoked pancetta herb dressing

Herb crusted cod, rich tomato and chorizo sauce,

Roasted Monkfish stuffed with wood fired red peppers, anchovies, saffron,
lemon caper butter

Halibut / Turbot / John Dory (supplement charge)
salsa verde or sauce vierge, or lemon and caper butter
sea vegetables



VEGETARIAN/VEGAN MENU

STARTER

- Sweetcorn and spring onion tartlet
- Mushroom, porcini, cep and red onion tart
- Tomato and Saffron tartlet
- Spinach, ricotta, feta parcel, rich tomato sauce
- Bruschetta, green tomatoes, herbs, goats' cheese or mozzarella
- Winter leaves, pear, caramelised walnuts, West Country blue cheese
- Beetroot, Whitelake goats' curd mousse, winter leaves
- Beetroot carpaccio, capers, lemon and thyme dressing (vegan)
- Harissa roasted squash, dukkah,
- Babaganoush, dukkah, breaded aubergine, spicy tomato salsa (vegan)

MAIN

- Cocina squash and burnt leek pithivier
- Mushroom Bisque (can be vegan)
- Mushroom, chestnut, swiss chard, pecorino, ricotta parcel, rich tomato sauce
- Autumn vegetable gratin, parmesan, gruyere, herb crust,
- Mushroom and sage risotto, parmesan and gruyere croquettes
- Squash, sage, pecorino roasted tomato fresh tagliatelle
- Roasted vegetable and spiced butter bean pie
- Baked, harissa Aubergine, spiced cous cous or brown rice (vegan)
- Spiced squash, coriander, leek, butterbean patty
- Beetroot, chickpea, bean, courgette patty

VEGETABLES

- Boulangier potatoes
- Pommes Dauphinois
- Maple and thyme roasted new season's carrots
- Broccoli with chilli and garlic
- Tenderstem broccoli with toasted almonds
- Leeks in parsley sauce
- Roasted Mediterranean vegetables
- Creamed spinach
- Creamed sweet corn and spring onions
- Warm French Beans, Dijon dressing
- Buttered Hispi cabbage and leek
- Petit pois a la Francaise
- Roasted mediterranean vegetables



AUTUMN/WINTER PUDDINGS

The best Tirumisu ever!...

Dark Chocolate Mousse, pistachio biscotti, raspberry sauce

Dark Chocolate Tart, Prune and nougat parfait, salted caramel

Dark chocolate, almond and raspberry torte, raspberry sorbet (GF)

White chocolate and raspberry tart, dark chocolate pastry, raspberry sorbet

Treacle and Orange Tart, Granny Gothard's Salted Honey ice cream

Double Date Sticky Toffee pudding, toffee sauce, Vanilla Ice Cream or Crème Anglaise

Somerset Apple crumble, Homemade Crème Anglaise, Salted Honey Ice Cream

Somerset Apple galette, Granny Gothard's Somerset Cider Brandy Ice Cream

Somerset Apple tarte Tatin, clotted cream, vanilla bean ice cream

Coconut panacotta, passion fruit, Malibu charred pineapple

Crème Brulée, hazelnut shortbread, Cointreau oranges

Winterberry cheesecake, blackberries, cherries, Chambord

Passionfruit cheesecake, ginger biscuit base, passionfruit curd

St Clements Blood orange and lemon cheesecake with lemon curd and sponge

Pear and almond Frangipane tart, chocolate parfait, salted caramel

Brioche and butter pudding, poached sauternes apricot, crème anglaise



SPANISH MENU

Tapas

Salt Cod Croquettes aioli, Gambas con chorizo, pimientos de padron
Jamon serrano, melon. Sobrasada and pan amb oli, tortilla espanola, gazpacho

Or

Starter

Salt cod croquetas (croquetas de Bacalao)
Gazpacho, pico de gallo

Main Course

Roasted monk fish, stuffed with wood fired red peppers and anchovies, steeped
in saffron, lemon and caper butter

Or

Spanish Chicken, roasted with harissa and lemon, Romesco sauce,

Patatas Bravas,
Romescu with chilli and garlic,
Broadbean, beetroot, pea,
Roasted lemon thyme carrots

Or salads

Shaved fennel, orange, celery salad
Charred Aubergine, courgettes, herb dressing
Heritage tomato salad, shallot, capers

Or

Paella traditional with Chicken and chorizo

Or

Mariscos (Seafood)
Served with Green salad and garlic dressing

Pudding

Dark Chocolate tart with raspberry sorbet

Or

Crème brulee or Flan

Or

Meringue, whipped mascarpone,
honey and thyme roasted peaches, raspberry sorbet and sabayon