



DINNER MENU

STARTERS

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| Brown Onion and Butcombe Ale Soup served with a Warm Savoury Scone | £5.25 |
| Glazed Greens Cheddar Cheese Rarebit on Spelt Bread Toast Warm Vine Tomato Salad, Worcestershire Sauce Vinaigrette | £6.25 |
| Terrine of Barbary Duck Confit and Livers Green Bean Salad, Dried Fruit Chutney | £6.95 |
| Severn and Wye Smokery Smoked Salmon Creamed Goats Cheese and Dill, Buckwheat Blini, Avruga Caviar (£5.00 supplement for inclusive guests) | £9.50 |
| Warm Broccoli, Raisin and Toasted Almond Tart Lamb's Lettuce, Hot and Sour Dressing | £5.95 |
| Grilled Fillet of Cornish Red Mullet Brown Crab Bisque, Watercress and Chilli Oil | £6.95 |
| Pressed Bacon Hocks Soft Boiled Egg, New Potato and Caper Salad, Home Made Salad Cream | £5.95 |

MAIN COURSES

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| Fillet Steak of Grass-fed Blackford Beef Horseradish Dauphinoise, Chestnut Mushrooms, Madeira Sauce (£10.00 supplement for inclusive guests) | £22.50 |
| Breast of Local Free-range Chicken Leek Lyonnaise, Crisp Smoked Bacon, Meaux Mustard Sauce | £15.95 |
| Haunch Steak of Farmed Venison Black Pepper Mash, Citrus and Redcurrant Jelly Jus (£5.00 supplement for inclusive guests) | £18.95 |



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| Pan-fried Supreme of Salmon Vanilla Pod and Cockle Cream Sauce, Braised Gem Lettuce | £15.95 |
| Roasted Fillet of Devon Coast Hake Curried Risotto, Buttered Spinach and Black Pudding | £16.50 |
| Char-grilled Cutlet of Wiveliscombe Pork Mashed Potato, Caramelised Pineapple and Chilli Relish | £15.50 |
| Pea Pancakes and Sautéed Wild Mushrooms Artichokes, Buttered Walnut and Tarragon Sauce | £13.75 |

DESSERTS

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| White Chocolate Cheesecake Dark Chocolate Sorbet, Blood Orange Syrup | £5.75 |
| Warm Treacle Tart Rookery Farm Clotted Cream | £5.75 |
| Iced Passion Fruit and Cream Cheese Parfait Rhubarb and Stem Ginger Compôte | £5.75 |
| Lemon and Lime Syllabub served with Oatmeal Cookies | £5.75 |
| Glastonbury Sponge Pudding Hot Caramel Custard | £5.75 |
| Local Dairy Ice Creams or Sorbets Vanilla, Strawberry, Chocolate, Caramel Blackcurrant, Mango, Lemon | £5.50 |
| Coffee and Petits Fours | £2.95 |
| Selection of Locally Produced Cheeses Homemade Chutney, Wheat Wafers | £6.25 |



Cornish Yarg

A firm, creamy cheese with a mild flavour, made from pasteurised cow's milk and vegetable rennet. It is coated in nettles which is an age-old way of preserving cheese. Similar to Caerphilly it develops a taste reminiscent of meadow flowers and creamed spinach as it ripens. Yarg is the original maker's name, Gray, spelt backwards.

Jersey Ogle Shield

From James Montgomery, made from the milk of a herd of Jersey cows that graze on Cadbury Hill, where an ancient shield was discovered, hence its name. The fresh cheeses are washed with brine so that mould and a hard rind cannot be formed.

The cheese matures in three months and has a soft, moist texture, a pungent aroma and a long mellow depth of flavour.

The name Ogle came from Neils Yard Dairy. Ogle was the name of the man who had the original idea to wash the cheeses.

Westcombe Cheddar

This high quality farmhouse Cheddar has been made since the early 1900's by generations of the same family at Westcombe Farm here in Somerset. These cheeses are made using the same traditional methods and milk from their own Friesian cows, which graze on the verdant Somerset hills. As well as lush green pastures, early cheese makers found that the Cheddar Gorge caves provided the optimum storage conditions for their cheeses.

Dorset Blue Vinney

A strong blue cheese by Mike Davies from Woodbridge Farm near Sturminster Newton. It is claimed the cheese acquired its spidery blue veining from having old leather boots placed beside the vats. Vinny is actually the old English word for veining and the blue comes from a mould that occurs naturally in the air. This same mould is attracted to old leather, hence the tale.

Capricorn

Capricorn proves that goat's cheese can be mild and not vicious and have a distinct character without being overwhelming.

Slightly chalky, like unripe Camembert when young, it becomes soft around the edges, almost runny, with an appealing background of chicory and nuts. Made in Crewkerne, Somerset by Lubborn Cheese, from pasteurised goat's milk, it ripens in four to six weeks.