

Spring & Summer Menu 2007

available from May until September

Starters

Roast tomato and thyme soup (v)	£4.95
Spring onion and white mushroom soup (v)	£4.95
Home smoked salmon fillet <i>cauliflower puree, horseradish cream</i>	£7.50
Tian of gingered crab <i>beansprouts, balsamic dressing</i>	£8.25
Roquet & fennel salad (v) <i>confit pepper, lemon oil</i>	£6.75
Melon and Parma ham <i>summer fruit compote</i>	£7.50
Chicken liver parfait <i>red onion marmalade</i>	£7.25
Smoked pork loin salad <i>apple puree</i>	£7.95

Main Course

Roast lamb rump <i>celeriac puree, thyme jus</i>	£17.95
Roast chicken supreme <i>smoked pancetta, forest mushrooms, tarragon cream</i>	£17.50
Roast salmon <i>gingered cod crust, sweet chilli sauce</i>	£17.95
Baked cod steak <i>Parma ham, spinach, white wine sauce</i>	£18.50
Fillet of beef Wellington <i>port wine sauce</i>	£25.95
Somerset sausage <i>pomme puree, rosemary jus</i>	£15.45
Tomato scented risotto (v) <i>mascarpone, summer vegetables</i>	£15.95
Goats cheese, tomato and pesto tartlet (v)	£15.95

Desserts

Vanilla pod crème brûlée <i>shortbread biscuits</i>	£6.50	Brandy snap basket, strawberries <i>vanilla cream, strawberry sauce</i>	£7.25
Belgian chocolate marquise <i>raspberry coulis</i>	£7.25	Cheese plate <i>celery, grapes, biscuits</i>	£8.50
Summer berry pudding <i>crème fraiche</i>	£6.50	Coffee, tea & chocolate mints	£1.95
Baked lemon tart <i>raspberry coulis</i>	£6.50	Coffee, tea & handmade chocolate truffles	£3.15

(v) - Vegetarian. All main courses are accompanied with a selection of seasonal vegetables.

Should you elect to have a choice menu then the cost would be worked out at the highest priced item on each course.
All prices are inclusive of 17.5% VAT. Prices are correct at time of publication and are subject to change without notice