

September

Starters

Soup of the day with warm artisan bread [df](#), [gfo](#), [v](#)

Smoked salmon mousse with Brixham crab, local tomatoes and pickled cucumber [gf](#)

Butternut squash ravioli with beetroot, puy lentils and Jerusalem artichoke, topped with Bath soft cheese [vo](#)

Braised beef brisket with a pumpkin seed and pesto crust, heritage carrot salad and red wine shallots [gfo](#)

Mains

Roasted pork tenderloin with wild mushroom salsa, sweetcorn puree, roasted leeks and a cider sauce [df](#), [gfo](#)

Gilthead Bream on cauliflower braised in tomatoes with Wye valley fine beans and a roasted red pepper and light chilli dressing [gfo](#), [dfo](#)

Pan seared duck breast, plum puree, poached quince and a root vegetable gratin [gfo](#)

Sweet potato and onion tart, apples and pesto [gfo](#), [vo](#)

Sides

Triple cooked chips

Local seasonal vegetables

Dressed local leaves

All £3.25 [df](#), [gfo](#), [vo](#)

Desserts

Toasted coconut parfait, coconut tuille, blackcurrant and rum sauce [gfo](#),

Ginger sponge pudding, caramelised apple sauce, buffalo milk ice cream

Vegan hazelnut chocolate moussecake with marinated oranges [n](#), [vo](#), [df](#)

Local cheese board with grapes, celery and artisan crackers [v](#)

Two courses £24.95 Three courses £29.95

Please advise us of any allergies or intolerances.

[df](#) dairy free, [gfo](#) gluten free option, [n](#) contains nuts, [v](#) vegetarian, [vo](#) vegetarian with vegan option