

Tasting menu

6 courses

£58.00

This is a six course menu created by the chef each day, to offer you the opportunity to taste several dishes from our current favourites.

Crayfish

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Tuna

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Cod

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Turbot

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Scallops

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Yoghurt

From The Bar

Goats cheese and sun blushed tomato	3.95
Mixed Provençale olives in herbs	3.00
Baby artichoke with aged balsamic vinegar	5.00

Today's Menu

Brandade of cod with curry, soft boiled egg and mango vinaigrette

Tuna carpaccio with a couscous and herb salad, red pepper and cardamom coulis

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Grey mullet with Autumn vegetables and crispy vine leaf, red wine & juniper berry reduction

Sea bream with a haricot bean and chorizo broth

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Tarte du jour with home – made sorbet

Pumpkin pie with pears in mulled wine and ginger ice cream

2 courses	20.00
3 Courses	23.50

Starters

Terrine of Loch Duart salmon with Savoy cabbage and bacon vinaigrette 7.75

Pan fried turbot with a pickled vegetable and mushroom salad and toasted pine nuts 10.00

Wild mushroom soup with black truffle oil 6.50

Mains

Sharpham park organic pearl spelt risotto with beetroot 11.00

Roast cod with a sweet corn and potato cake, pea purée and truffle oil vinaigrette 13.00

Pan fried scallops with sautéed pak choi and mash, sesame oil and soy sauce dressing 22.00

Confit of duck with roasted Autumn vegetables and red wine and juniper berry reduction 16.50

Desserts, Cheese & Coffees

Desserts from set menu 3.95

Choice of a selection of cakes from our patisserie 3.50

'British farmhouse cheese board' - All our cheeses are British, but mainly from local farms in the surrounding area. We serve them with home-made plum chutney and organic spelt and walnut bread 8.00

Selection of coffees, teas and infusions 2.00

Or with our hand made **Goodfellows** chocolates 3.95

Due to the nature of our food preparation, we cannot guarantee that there are no traces of shellfish, nuts or GM foods in our dishes.

If you do have any allergies, please let us know and we will do our utmost to avoid these products in your specific dishes...

If you are happy with the service, an 8% service charge will be added to all parties of 8 and over