

Fixed Price Menu – Choose your own set menu

Please choose a set menu by selecting a dish for each course and a vegetarian option if you have selected a fish or meat dish.

Starters

Wild mushrooms with white wine, tarragon and mascarpone on rustic toast with crispy pancetta
Parma ham with honey roasted figs, chargrilled asparagus, sun blushed tomato, ricotta and a toasted ciabatta
Cornish crab mayonnaise with dill and lemon, served with chilled gazpacho soup and lemon oil
Aromatic Keralan fish soup with lime, fresh coconut and coriander
Scottish scallops skewered with fresh rosemary, roasted cherry tomatoes, capers, parsley and lemon dressing (DF) **(SUP) £8.00**
Rewley House soy, Lime and five spice cured salmon, pickled radishes and a sweet ginger dressing (DF, GF)
Artichoke and watercress salad with honey roast pears and toasted pine kernels, served with Somerset goat's cheese curd and grain mustard dressing
Shaved fennel, orange and chicory salad with fresh mint, olives, caper berries and rocket (DF, GF, vegan)
Roasted butternut squash soup with toasted pumpkin seeds and a black olive palmier (vegan)

Main Courses

All served with an accompaniment of vegetables

Pan fried duck breast with dauphinoise potatoes, a green peppercorn and Cognac sauce
Lebanese spiced roasted rump of lamb with a warm cracked wheat tabbouleh salad served with lemon and saffron jus
Corn fed chicken breast stuffed with wild mushrooms served with braised baby leeks, fennel, fondant potato and a sherry & thyme jus
Sticky slow cooked Vietnamese pork belly with egg noodles, stir fried pak choi, shiitake mushrooms, honey and a sweet chili sauce
Fillet of Beef 'Wellington' with wild mushrooms and thyme, creamy mashed potato and port jus **(SUP) £12.00**
Roast fillet of cod with a mussel, tarragon and white wine cream sauce with braised wild rice and baby fennel
Steamed fillet of sea trout with basil and olive oil, crushed new potatoes, roasted red pepper and tomato sauce (GF)
Stir fried lobster with chili, lemon grass and Thai basil accompanied by steamed jasmine rice and fried greens with garlic and ginger (GF, DF) **(SUP) £14.00 - £18.00**
Homemade tandoori paneer and spicy pea curry with cardamom and cumin accompanied by roasted cauliflower, basmati rice and a fresh Paratha (V)
Wild mushroom risotto with artichokes and tarragon, oven roasted cherry tomatoes and parmesan crisps (V)
Potato, mushroom, spinach and Caerphilly cheese pie with a warm pickled cherry tomato and mustard seed relish (V)
Roasted beetroot tart with caramelised red onions and goat's cheese served with a walnut and sage cream sauce (V)
Fried tempeh with a Thai yellow curry sauce, lemon grass and fresh lime rice noodles and stir-fried greens with garlic and ginger (vegan, GF, DF)
Puff pastry mille-feuille with artichoke purée, roasted butternut squash and wilted baby spinach (vegan)



Desserts

Apple, pear and plum tarte tatin with vanilla ice cream
Lemon, stem ginger and vanilla crème brûlée, with homemade all butter shortbread
Rhubarb, elderflower and ginger crumble tart with crème Chantilly
Iced milk chocolate and Jack Daniels parfait with fresh raspberries and tuiles
Pimm's marinated fresh berries with mint and cucumber, lemon sorbet (GF, DF)
Aquafaba meringue with vegan chocolate mousse and caramelised oranges (vegan, GF)
Selection of fine artisan cheeses with homemade crackers and chutney, with celery and grapes **(SUP) £3.00**

(V) Suitable for vegetarians
DF – Dairy free
GF – Gluten free
(SUP) Supplement chargeable estimation, subject to change in reflection of market price.