

To Start

Garden Beetroot	roasted, fosseway fleece, walnuts, dressed leaves
Garden Carrot	and coriander soup, truffle oil garnish
Duck & Fig	terrines, dressed leaves, toasted brioche
Smoked Salmon	mousse, dressed leaves, brown bread & butter

To Follow

Cannon of Lamb	red wine jus, truffle oil mash, seasonal vegetables
Duck Breast	brandy apple sauce, dauphinoise potato, seasonal vegetables
Cod Loin	sundried tomato bisque dauphinoise potato, seasonal vegetables
Forest Mushroom	mezzaluna pasta, truffle oil, parmesan

Cheese

£3.50. supplement for cheese as dessert, £8.00 as an extra course before or after dessert

A selection of Somerset cheese
Served with quince, grapes, & a selection of cheese biscuits

To Finish

Chocolate Nemesis	rich chocolate torte, clotted cream, chocolate ice cream
Treacle & Date	tart, clotted cream, vanilla ice cream
Lemon Posset	shortbread biscuit
Styles Somerset Sorbet	trio of raspberry, lemon, mango

Coffee & tea served with petit fours £3.75

Two courses £29.50, three courses £37.00

Price inclusive of : bar snacks, canapés, amuse bouche, bread selection & VAT