



GLUTEN FREE MENU – 3 COURSES

STARTERS

Escabeche of Mackerel, Warm Potato Salad, Horseradish

Pork Rillettes, Spiced Apples, Grain Mustard

Goats Cheese and Slow Roasted Tomato Tartlet, Grape and Balsamic Chutney

Chilled Gazpacho, Cucumber Jelly, Crème Fraiche

Smoked Piddle Valley Chicken Salad, Blue Vinny Cheese, Caramelised Pecans

Smoked Venison, Cranberry Chutney, Roquette

Leek and Potato Soup, Chive Oil

Ham Hock Terrine, Quail Egg, Homemade Piccalilli

Baked Goats Cheese and Black Olive, Red Pepper Salsa

Jerusalem artichoke Soup, Walnut Oil

Warm Pigeon and Pancetta Salad, Beetroot, Mustard Dressing

Poached Salmon Flakes, Yoghurt and Dill

Leek and Cheddar Twice Baked Soufflé, Pesto Dressing

Sauté Chili Prawn, Apple Salad, Ginger Dressing

Portland Crab Risotto, Wild Roquette Pesto (+£2 Supplement)

Cauliflower Veloute, Roasted Cauliflower

Smoked Haddock Fish Cake, Gribiche Dressing

Braised Pig Cheek, Celeriac Puree, Caramalised Apple

Gluten Free Bread served with the Starters

*All menus can be adapted for allergies
We aim to source as much of our ingredients as locally as possible*



MAIN COURSE

Duo of Chicken – Roast Breast and Stuffed Leg, Dauphinoise Potato, Onion Puree,
Chicken Jus

Roasted Breast of Chicken, Chive Mashed Potato, Bacon and Wild Mushroom Sauce
Char-Grilled Sirloin, Sauté Potato, Peppercorn Sauce (£4 Supplement)

Marinated Poussin, Mediterranean spiced Quinoa, Tomato and Harissa vierge

Roast Fillet of Salmon, Braised Fennel, Roasted Vegetable Ratatouille

Fillet of Beef with braised Short Rib, Fondant Potato, Red Wine sauce (£6 Supplement)

Braised Beef Cheek, Creamed potato, Rosemary and thyme scented Jus

Pan Fried Cod, Creamed Spinach, Salsa Verde, Confit Tomato

Fillet of Seabass, Portland Crab Cake, Crab Bisque (+£4 Supplement)

Baked Fillet of Hake, Crushed Potato, Broad Bean and Bacon Sauce

Marinated Pork Tenderloin, Sauté Brocolini, Coriander Pesto

Slow roasted Pork Belly, Sweet Carrot Puree, Saute Potatoes

Stuffed Saddle of Lamb, Minted Potatoes, Red Wine Sauce

Pan Roasted Haddock, Smoked Haddock Fish Cake, Herb Salad

Confit Leg of Duck, Toulouse Sausage, Haricot Bean Cassoulet

Trio of Cauliflower – Cauliflower Steak, Curry Spiced, Puree, Lemon Dressing

Char Grilled Butternut Squash Steak, Confit Tomato, Piquant Sauce

Celeriac Dauphinoise, Caramelised Fennel, Chargrilled Endive

Pumpkin, Goats Chees and Fig Tartlet, Crispy Kale Salad

Wild Mushroom and Chestnut Wellington, Spicy Lentils

Aubergine and Mozzarella Bake, Truffle Polenta

Pea and Haloumi Fritters, Confit Vine Tomatoes, Salsa Verde

Sides of vegetables will be served with the main course

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DESSERTS

Poached Pear, Almond cake, Vanilla Bean Ice Cream
Dark Chocolate Mousse, Raspberries,
Coffee, Banana and Pecan Parfait, Caramelised Banana, Pecan Brittle
Sticky Toffee Pudding, Butterscotch Sauce, Coffee Ice Cream
Selection of West Country Cheeses, Homemade Chutney, Port Jelly
White Chocolate Panna Cotta, Passion Fruit Jelly
Apple Parfait, Caramelised Apple, Blackberry Ice Cream
Vanilla and Yoghurt Panna Cotta, Blueberry and Orange Salad
Rum and Raisin Pudding, Rum Sauce, Ginger Ice Cream
Dark Chocolate and Caramel Brulee, Peanut Butter Ice cream
Raspberry Mousse, Honey Ice Cream, G/F Oat Brandy Snap
Strawberry Panna Cotta, White Chocolate Mousse, G/F Shortbread
Pineapple Cannelloni, Mango Puree, Passionfruit Sorbet
Lemon Cheesecake, Limoncello Ice Cream, Raspberry Sauce

CHEESE COURSE

Add a Cheese course from £5.50/person and have a selection of local cheeses, biscuits
and a homemade Grape Chutney.

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