**Starter Options**

Fresh, locally baked, bread is served with all starters

Choice of Soup, Garlic Ciabatta Crouton (V)

Chicken and Mushroom Terrine, Shallot Chutney

Smoked Salmon, Capers, Horseradish

Goats Cheese Mousse, Pickled Beetroot, Toasted Walnuts

Ham Hock Roulade, Piccalilli, Brioche

Spiced Portland Crab, Apple Jelly, Parmesan Crisp (+£3)

Leek and Cauliflower Soup, Smoked Cheddar Toasty

Seared Beef Carpaccio, Celeriac Remoulade

Tomato and Olive Bruschetta, Herb Salad

Brown Goose Prawn Cocktail

Goats Cheese Tart, Pesto and Pine Nut Salad

**Main Options**

Served with a Selection of Vegetables

Roast Chicken Breast, Mashed Potato, Chicken Sauce

Braised Rolled Shoulder of Lamb, Minted Crushed Potato

Sirloin of Beef, Roast Potatoes, Red Wine Sauce (+£4)

Pork Tenderloin, Herb Potatoes, Cider Jus

Chicken Breast, Dauphinoise Potato

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Crusted Fillet of Cod, Truffled Green Beans, Salsa Verde

Salmon en Croute, Horseradish Sauce

Haddock, Smoked Haddock Fishcake, Herb Dressing

Sea Trout, Rosti Potato, Prawn Sauce (+£2)

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Wild Mushroom Pithivier, Red Wine Reduction

Vegetable Pearl Barley Risotto, Rocket and Parmesan

Goats Cheese and Butternut Squash Wellington

**Dessert Options**

Dark Chocolate Tart, Vanilla Ice Cream

Eton Mess in a Brandy Snap Basket

Vanilla and Yoghurt Panna Cotta, Champagne Poached Fruits

Lemon Tart, Raspberry Compote, Raspberry Sorbet

Strawberry Cheesecake, Meringue Ice Cream

West Country Cheese Plate, Chutney

Chocolate Mousse, Shortbread Biscuit

Apple Cheesecake, Blackberry Ice Cream

White Chocolate and Passion Fruit