

Three Course Indulge £60p/h

Winter

Starters

Pulled Ham Hock & Gruyere Croquettes, Honey & Mustard Aioli, Winter Leaves

Wild Mushroom & Thyme Arancini, Blue Cheese Fondue, Confit Onion Chutney (V)

Duck Liver & Port Parfait, Confit Onion Chutney, Sourdough

Pan Seared Scallops, Crispy Maple Pork Belly, Anise & Butternut Puree

Garlic, Rosemary & Honey Baked Camembert, Sourdough (2 to share) (V)

Mains

Corn Fed Chicken Supreme, Kiev, Fondant, Jus, Baby Carrot

Creedy Carver Duck Breast, Celeriac, Black Garlic, Plum & Thyme Jus (GF)

Somerset Cider Braised Pork Belly, Garlic Rosemary Infused Pomme Puree, Apple, Crackling, Pork Sauce

Chive Gnocchi, Butternut Squash, Roscoff Onion, Goat Cheese Mousse (V)

Pan Roast Hake, Borlotti Beans, Chorizo & Celeriac, Kale, Brown Butter (GF)

Dessert

Apple Tart Tatin, Bourbon Caramel, Cinnamon Doughnut, Clotted Cream (V)

Warm Moelleux Chocolate Cake with Morello Cherry & Vanilla Mascarpone (V)

Baked Vanilla & Brown Sugar Cheesecake, Winter Berries (V)

Cornflake Panacotta, Poached Pear, Spiced Granola (V)

>Sticky Toffee & Date Pudding, Caramel Sauce, Clotted Cream Ice Cream (V)