

Fine Dining Menu

Quenelle of rabbit rillettes with parmesan straws and gooseberry and clove jam

(Slow cooked smooth rabbit meat similar to a pate. Rich and well seasoned, finished with a crisp Parmesan straw and served with a delicious gooseberry and clove conserve)

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Wild mushroom and bacon cappelletti with a Somerset Cider cream

(Fresh homemade pasta stuffed with a rich wild mushroom and bacon duxelles and finished with a light cream and Sheppy's Cider sauce. Served on a fine julienne of seasonal vegetables)

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Tartares of salmon and scallop in baby chicory leaves with cucumber coulis

(Small dice of raw wild salmon and West Country scallop presented in chicory leave boats and set in a cool cucumber coulis)

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Loin of West Country Lamb with roast garlic and celeriac puree in Rioja

(Medallions of the finest cut of young lamb served pink with whole cloves of roasted garlic. This is finished with a silky smooth celeriac puree, honey roasted shallots and draped in a classic Rioja reduction)

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A refreshing sorbet of Limoncello and Smirnoff Black Label vodka

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Cinnamon poached nectarine with Cardamom vanilla Ice cream

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Mixed chocolate truffles

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Somerset Cheese Board with Quince jelly and fig jam