

Dinner

6.30 - 9

White bean & artichoke veloute, hazelnut, chorizo 7.50

Wookey hole cheddar soufflé, cranberry, hazelnut cantucci 8.50

Game terrine, poached & salt baked pear, sourdough 8.50

Home cured & smoked Creedy Carver duck breast, blue cheese mousse, walnuts, celery 8.50

Smoked salmon & crayfish cocktail, thousand island, pickled cucumber 8.50

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Poached trout, tarragon gnocchi, baby carrots, horseradish mayo 19.00

Dogbury Farm venison haunch, curly kale, shallot tart tatin, crème de cassis 20.00

Slow cooked pork belly, burnt aubergine puree, roasted cauliflower, sauce grand mere 18.00

Root vegetable wellington, horseradish mash, braised red cabbage 14.50

Jurassic Coast Fossil Farm steaks..

100z rib eye 23.00

120z sirloin on the bone 25.00

80z fillet 30.00

Served with triple cooked chips, king oyster mushroom, confit tomato, charred grelot onion, Dorset watercress

Sides..

Triple cooked chips, fries, new potatoes, pomme anna, seasonal greens, braised red cabbage, mixed salad

4.00 each