

À La Carte Dinner Menu

Friday and Saturday, winter 2010

Starters

Creamed Jerusalem Artichokes

With artichoke crisps, truffle oil and herbs

£ 6.50

Tortello of Butternut Squash

With sage and parmesan

£7.50

Home Smoked Blakewell Trout

With horseradish dressing and shiso cress

£ 8.00

Terrine of Foie Gras and Wood Pigeon

With tahini, dates and grilled flatbread

£10.00

Main course

From the garden

Risotto of Hallwood Farm Vegetables

With shaved truffle, panko coated hen's egg and parmesan

£15.00 (£7.50 as a starter)

Pappardelle of Chestnuts

With sprout leaves, chantenay carrots and thyme

£ 14.00 (£7.00 as a starter)

From the land

Braised Shin of West Country Beef

With wild mushrooms, mousseline potato and red wine sauce

£18.00

Creedy Chicken Leg

Stuffed with black pudding, lemon and thyme and served on a risotto of pearl barley with gem lettuce and sherry sauce

£16.00

From the sea

Ragoût of Market Shellfish

With tomato, fennel and saffron

From £16.00

Sauté of Cod

With clams, parsnip purée, capers, brown butter and red wine jus

£18.00

Cheese

Selection of local and continental cheeses served with chutney, biscuit and lavosh

£ 8.50

Desserts

Pyramid of Lime Parfait

With caramelised figs

£ 7.50

Plum Tart

With liquorice and basil

£ 7.00

Assiette of Chocolate and Coffee

£7.50

Banana Soufflé

With caramel ice cream

£ 8.00

Ice Creams and Sorbets

Our homemade selection

£ 5.50

Beverages

Tea or coffee

Served with home made Florentine

From £2.00