

2 Courses £15 3 Courses £18.50

## **Starters**

Deep fried, quince stuffed emmental cheese, cranberry and ginger, garden salad St. Ives Smokery salmon fish cake, paprika aioli, garden salad Field mushroom and black truffle soup, griddled ciabatta, garlic butter Chicken, pheasant and pork terrine, apple chutney, Stuart's sourdough

## **Lunch Mains**

Shredded ham hock and gruyere Welsh rarebit, homemade sourdough, leaf salad, rustic skinny fries Wild venison and red wine casserole, creamed potato, honey and thyme roasted roots
Cinzia's "Tagliatelle al Misto Mare" of shellfish, Cornish seafish and San Marzano tomatoes
Braised Somerset pork loin with mushrooms, madeira and double cream, garlic buttered greens
Kingsdon vegan burger, beetroot coleslaw, homemade houmoss, red onion jam, rustic skinny fries

## **Desserts**

Sticky toffee pudding, homemade candied ginger ice cream, salted butterscotch sauce Bread and butter pudding, vanilla ice cream, apple compote, brandy custard Vanilla pannacotta, macerated forest berries, crushed amaretti biscuits, berry sorbet A selection of 2 of our own ice creams and sorbets