## SET MENU

Choose Two or Three Courses for 27.50 / 32.75

## STARTERS

Free-range Chicken \& Parma Ham Terrine, Pickles, Ciabatta
Today's Spring Soup, Ciabatta - See Blackboard v
Grilled Courgette \& Artichokes, Whipped Crematta, Romesco Sauce, Basil \& Toasted Almonds e

Baked Somerset Camembert, Apple, Walnuts \& Honey, Croûtes v

## MAINS

Merrifield Duck Leg, Potato Purée, Hispi Cabbage, Wild Garlic \& Jus
Sri Lankan Sweet Potato, Spinach \& Chickpea Curry, Coconut Sambal, Basmati Rice \& Chapati
Pan-fried Sea Bream, Brown Butter, New Potatoes, Rocket
Steak Diane - Fillet Steak Medallions \& Chips, Mushroom, Shallot \& Cream Sauce ( +6.50 )

## PUDDINGS

Rhubarb \& Stem Ginger Cheesecake, Crumble v<br>Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream<br>Amarena Cherry Bakewell, Clotted Cream v

British Cheese Plate - Quicke's Vintage Cheddar, Driftwood Goats \& Baron Bigod, Chutney, Apple \& Peter's Yard Crackers

> ADD A S ID E
> Thick-cut Chips or Skinny Fries 4.95
> Tempura Courgette Fries, Truffle Dip 6.25 V Courgette, Broad Beans, Peas, Mint \& Olive Oil 4.75 Onion Rings 4.75 Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.75 Truffle Mac \& Cheese 5.00 v Purple Sprouting Broccoli, Toasted Almonds 4.75 V
> Halloumi Fries, Bloody Mary Ketchup 7.50 V
v Vegetarian Ingredients Vegan Ingredients Please note-some items may be cooked in multi-purpose fryers.

