

DINNER

AUTUMN 2017

KITCHEN MENU £38

MINI SMØRREBROD – A BITE-SIZED DANISH OPEN SANDWICH

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3 OYSTERS, CHICKEN + GREEN PEPPERCORN JELLY

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PRAWN FRITTERS, SPICED AUBERGINE PICKLE, CUCUMBER, BUTTERMILK

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BRAISED VENISON IN A SHORT-SUET PASTRY PIE, CARROTS, SCORCHED GREENS

OR

CIDER-CURED ARCTIC CHAR, SAFFRON, TOMATO, FENNEL, CRAB TUILE

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ADD ONE GOOD CHEESE – SOMERSET MORN DEW, ONION CHUTNEY, PETER'S YARD CRACKERS +7

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MOLTEN CHOCOLATE PUDDING, EARL GREY, PEAR

A LA CARTE MENU

SNACKS

MINI SMØRREBROD – A BITE-SIZED DANISH OPEN SANDWICH 2

LUCQUES OLIVES, HELFORD CHEESE, PICKLED CHILLI 4

SALT & MIGNONETTE PEPPER ALMONDS 3

SMOKED COD'S LIVER, BABY GHERKINS, PINZATELLI BREAD STICKS 4

SMALLER PLATES

BEETROOT + GOAT'S CHEESE, WALNUT, PICKLED MUSHROOM, SEEDS, RYE 8

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CRISP-CRUMBED BB EGG, GEM LETTUCE, CAESAR DRESSING, PARMESAN, RYE 8

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SMOKED TROUT PATÉ, SNAPS-CURED SALMON, SALTED RYE CRISPS, CUCUMBER PICKLE 9

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3 OYSTERS, CHICKEN + GREEN PEPPERCORN JELLY 9

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PRAWN FRITTERS, SPICED AUBERGINE PICKLE, CUCUMBER, BUTTERMILK 10

MAINS

BRAISED VENISON IN A SHORT-SUET PASTRY PIE, CARROTS, SCORCHED GREENS 16

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CIDER-CURED ARCTIC CHAR, SAFFRON, TOMATO, FENNEL, CRAB TUILE 17

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WARM MUSHROOM, PISTACHIO + ALMOND PATÉ ON RYE,
SORREL PESTO, SPINACH, SOFT BB EGG 14

SIDES 3

SALTED RYE CRISPS | BAKED POTATOES + ONIONS | PICKLE PLATE
SPINACH, TOMATOES + CAPERS

CHEESE

ONE GOOD CHEESE – SOMERSET MORN DEW, ONION CHUTNEY, PETER'S YARD CRACKERS 7

TO FINISH

MOLTEN CHOCOLATE PUDDING, EARL GREY, PEAR 8

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APRICOT + ALMOND DANISH CUSTARD PUDDING, CREAM 7

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HOMEMADE ICE CREAMS + SORBETS (3 SCOOPS) 6