

First Course

Soup of the Day, warm bread roll (VG)

Ham Hock & Maniago Bon Bons, black garlic ketchup

Crispy Squid, wild garlic emulsion

Dorset & Somerset Cured meats, parmesan, olives, bread crisps



## Roasted Sirloin of West Country Beef Shoulder of Local Lamb

## **Creedy Caver Chicken Breast**

all served with roasted potatoes, roasted carrots& Parsnips, seasonal vegetables, crushed swede, cauliflower cheese, homemade gravy

Trill Farm Radicchio Waldorf Salad (VG)

Market Fish of the Day, warm tartar sauce, crushed roots

Puddings

Chocolate Cake, miso ice cream

**Granny Gothards Ice Creams or Sorbets** 2 scoops

Lemon & Rhubarb Tart, vanilla custard

**Selection of West Country Cheese Board** artisan crackers, grapes, quince jelly