

DAILY MENU



SEASONAL STARTERS

Crème DuBarry Soup (v) (1,2,7,9,14)
A flavourful smooth & silky cauliflower soup served with toasted bread and butter triangles.
 7.50

Baked Fig with Goats Cheese (v)(1,7,9,14)
Served with homegrown tomato & herb chutney, basil oil & a watermelon and beetroot dressing.
 8.50

Chicken Liver Pate (1,2,7,9,14)
A smooth chicken liver pate quenelles, served with tomato chutney, crostini, mixed leaf salad and balsamic reduction 9.00

Prawn Cocktail (1,2,3,4,7,9,14)
Baby prawns in a Marie Rose sauce on a bed of shredded baby gem lettuce finished with a light & refreshing citrus dressing, served with crostini.
 9.00

MINDFUL MENU

Offering something a bit unusual & always with great provenance, you'll find a variety of locally sourced, options on our 'Mindful Menu' which is updated daily.

Dexter Beef Burger (1,2,4,7,9,14)
A naked Dexter steak pincer burger, topped with garlic mushrooms, mature cheddar & fresh orange fries served with a mixed green salad & potato fries. 19.50
Supplied by Maxine from Living in the

Venison Teriyaki (7,9,14)
Seared venison & tender bit of venison, served with braised sliced red cabbage, creamy mashed potatoes, broccoli & port wine reduction. 30.00
Supplied by Justin from Wild Venison & Game

SEASONAL MAINS

Game Of The Day'
Game Pie (1,2,4,7,9,14)
A selection of venison, wild boar, pheasant & rabbit in a rich red wine and vegetable ragu accompanied by creamy mashed potato & steamed market vegetables. 19.00

Vegetable Thai Red Curry (v)(vo)
Asian stir fry vegetables in a light and full of flavour Thai curry sauce topped with fluffy basmati rice.
 16.00
Add Buttermilk Chicken (7) +3.00

Seabass Fillet (5,7,9,14)
Pan fried fillet of Seabass, served with sauteed new potatoes, asparagus of the sea, peperonata & finished with basil emulsion & a refreshing citrus dressing. 20.00

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts (11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates

DAILY MENU



DESSERTS

Chocolate Brownie (v) (2,4,7,10,13)
A dense chocolate cake served warm with clotted cream vanilla ice cream, chocolate sauce & pistachio dust. 9.00

Pina Colada Cheesecake (2,7,13,14)
A delicious and light desert composed from a biscuit base, cream and pineapple filling topped with minted coconut glaze and finished with freshly whipped cream and fresh berries 9.00

Apple & Mixed Berry Crumble (v) (2,4,7)
A decadent classic British dessert composed from home grown apples & mixed berries compote, topped with sweet and crunchy biscuit crumb served with vanilla custard. 8.00

Classic Eton Mess (v) (4,7)
A delicious traditional British dessert composed from home made meringue, strawberries, raspberry coulis & Chantilly cream.

Luxury Somerset Ice Creams (v) (vo)
Served With A Chocolate Chip Cookie (2,4,7)
2 Scoops 4.50 / 3 Scoops 6.50

Clotted Cream Vanilla (v) (7), *Chocolate Chunk* (v) (7,13), *Strawberry* (v) (7), *Mint Chocolate Chip* (v) (7, 13), *Toffee Fudge* (v) (7,10,13), *Natural Vegan Vanilla* (vo), *Mango Sorbet* (vo), *Lemon Sorbet* (vo), *Blackcurrant Sorbet* (vo)

HOT DRINKS

Americano 2.80 (v) (7)
Latte 3.30 (v) (7)
Cappuccino 3.30 (v) (7)
Espresso 2.30 / **Double** 3.30 (v) (7)
Macchiato 2.80 (v) (7)
Flat White 3.30 (v) (7)

In Favour Of Conker Tea 2.80 (v) (7)
Everyday, Earl Grey, Green, Peppermint, Raspberry & Strawberry, Lemon & Ginger, Berry Burst, Cinnamon, Everyday Decaf.

Hot Chocolate 3.30 (7)
Add cream & marshmallows for an additional 50p

In Favour Of More Flavour?
Add a syrup shot to your favourite hot drink
Salted Caramel or *Toasted Marshmallow* (vo) 0.40

Flavoured Iced Coffee 3.30 (v) (7)
Add a shot of Conker Coffee Liqueur for an additional 3.00

Decaffeinated alternatives available for all coffees.
Alternatives to dairy based milk available.

LIQUEUR COFFEES

Irish – Baileys Or Jameson
Scottish – Whisky
Italian – Amaretto
Russian – Vodka
American – Jack Daniels
Jamaican – Tia Maria
Mexican – Tequila
French – Cointreau
Café Corretto – Sambuca

6.00 Each

Espresso Martini
Perfect after dinner cocktail.
Vodka & coffee liqueur, double espresso shot, shaken over ice. 9.50

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