



# Menu



Chef's leek & potato soup with creme fraiche (v)  
Chicken, bacon & pork terrine, chutney & toasted sour dough  
Twice baked Brie souffle on dressed salad leaves  
Traditional prawn cocktail, Marie Rose sauce, granary bread & butter

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Roast topside of beef with Yorkshire pudding

Supreme of chicken with sage and onion stuffing and chicken gravy

Loin of Somerset pork served with crackling and Bramley apple sauce

Roast pepper & artichoke risotto, Parmesan & pesto (v)

Cod, spinach & tomato gratin with a Cheddar & breadcrumb glaze

Leek au gratin & seasonal fresh vegetables  
Roast or new potatoes

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Chocolate & blueberry mousse

Lemon & lime cheesecake

Mixed berry Eton mess

Passionfruit iced parfait, mango sorbet

Ice creams or sorbets

Selection of cheeses with crackers & chutney

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Starter & dessert £ 5.95

Main course £12.95

Cheese £7.95

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Please advise of any allergies before ordering