

A La Carte Dinner Menu



Starters

Salad of young vegetables, orange miso and toasted pumpkin seeds	£9.00
Chilled watermelon with heritage tomatoes, goats curd and tomato sorbet	£10.50
Assiette of wild rabbit with crisp wonton and thai spices	£11.50
Seared tuna in brick pastry and seaweed, wakame salad and yuzu dressing	£12.00
Pressed terrine of smoked ham hock, duck liver and guinea fowl boudin	£12.25
Risotto of Cornish cock crab with its own velouté, tempura of soft shelled crab	£13.50

Mains

Panfried potato gnocchi, vine tomato fondue with spring vegetables and parmesan cream	£16.50
Slow cooked belly of Bishops Collings pork, fillet, pea tortellini and sage velouté	£22.50
Creedy carver duck breast with confit leg spring roll, roast shallot puree and fondant potato	£23.00
Pave of Cornish turbot, potato crisp tiger prawns and courgette ribbons	£24.25
Tranche of wild halibut with samphire, courgette flower and baby fennel	£25.00
Fillet of Stokes Marsh Farm beef, dauphinoise potato, confit shallot and girolles	£28.75

Vegetables

Buttered Salsbury new potatoes	£4.00
Spring greens	

Puddings

Dark chocolate and kirsch delice with fresh cherries and Chantilly cream	£9.25
Cheddar strawberry charlotte, strawberry sorbet	£9.25
Peach melba with raspberry sorbet and almond croquant	£9.25
Indian vanilla bean pannacotta with English blackberries and blueberries	£9.25

More Overleaf...

Puddings cont...

Selection of homemade ice cream and sorbets	£9.25
West country cheese plate, chutney and grapes	£12.00
Warm mille feuille of Shropshire blue cheese	£12.00

Glorious golden sweet wines

	75ml
Campbells Rutherglen Black Muscat, Victoria, Australia	£6.25
Monbazillac 2000	£6.25
Aleatico di Puglia, Candido, Italy, 2008	£6.25
Akasi-Tai Shiraume Umeshu, Plum Infused Sake	£6.25
Plessis Pineau des Charentes	£6.25
Traminer Ried Mitterkraftn Beerenauslese, 2004, Ernst Triebaumer	£6.25
Noble Late Harvest Riesling, Paul Cluver, Elgin South Africa	£6.25
Rudera Chenin Blanc, Stellenbosch South Africa	£6.25
Cardenal Cisneros Pedro Ximinez	£6.25
Quinta Do Portal LBV Port	£5.75
Quinta Do Portal Fine Ruby Port	£5.75
Quinta Do Portal 10 Yr Old Tawny Port	£7.00
Quinta Do Portal Vintage Port	£10.00
A selection of Fresh Brewed Leaf Teas or Coffee	£4.25

Guests are welcome to smoke in the hotel gardens. Prices are inclusive of VAT. Please note that we add 10% gratuity to every bill. 100% of tips are given and shared with the team in the kitchen and the restaurant. If you would like the gratuity removed please advise the waiter who will be happy to do so. A 2% handling charge to American Express transactions