



JUDGE'S MENU

This menu is served with a selection of breads and a choice of coffee or tea with petit four

Pre-order required

£45.00

STARTERS

Rannoch Smoked Duck with an apple & celeriac remoulade and basil oil

Lobster, Crab and Chilli Rillettes with a picante pepper mayonnaise

Warm Somerset Brie and Asparagus Cheesecake (v) with balsamic dressed baby leaf salad

MAIN COURSES

Fillet of Beef with toasted brioche, gratin dauphinoise potatoes, roasted vine cherry tomatoes and a cream, brandy & peppercorn sauce (please note this is served medium-rare)

Four Bone Rack of Lamb with a mixed herb & mustard crust, rosti potato and port jus

Roast Fillet of Cod with a black olive, garlic, white wine & cream velouté and roast new potatoes

Gratinated Mixed Pepper and Mustard Tart (v) with roast plum tomatoes, rocket and basil oil

All mains served with a selection of green beans, mange tout, sugar snaps, asparagus, wilted spinach and red chard

DESSERTS

Warm Apricot Frangipan Tart with vanilla ice cream

Tiramisu with coffee crème anglaise

Rich Chocolate Truffle Torte with crème anglaise and raspberry coulis

Cheese Board with a selection of biscuits, fruit, and chutney

£5pp

An optional service charge of 12.5% will be added to parties of five or more, which goes directly to the team who serve you. All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergen information is available.

