



## A LA CARTE MENU

### STARTERS

**Salad of Lyme Bay Crab.** With lemon dressing, seasonal leaves and granary toast

**Quenelle of Home Chicken Liver Parfait.** Served with red onion marmalade, crisp parma ham and red wine reduction

**Deep Fried Wedge of Somerset Brie.** Accompanied with rocket leaves and cranberry sauce

### MAIN COURSES

**Char Grilled Rib Eye Steak.** Set on creamed potato, with forest mushrooms and thyme scented jus.

**Rack of British Lamb.** Accompanied with roasted cherry tomatoes and port wine reduction

**Pan Fried Pave of Organic Halibut.** Served with sliced new potatoes, baby peas and red wine sauce

**Oven Baked Open Cup Mushroom.** Filled with crumbled goat's cheese, toasted pine nuts and a red pesto dressing