

BAR • DINING • GARDEN

Bar & Terrace Dinner Menu

Served 5.30pm to 10pm

Snacks

Home baked focaccia - Piqual olive oil, sea salt £6 (v)

Nocellera olives £4 (v, gf)

Sweet piquante peppers £4 (v, gf)

Small Plates

Longhorn beef carpaccio – 24-month Parmesan, rocket £13

Caprese - Heirloom tomato, bocconcini, basil £9 (v, gf)

Local cured meats - pickles, sour dough £14/£28

Smoked Scottish salmon - taramasalata, caper, lavosh £14/£28

British cheese selection - quince, crackers £14/£28

Chilled asparagus - Westcombe Dairy ricotta, lemon dressing £10 (v, gf)

Roasted tomato velouté - homemade bread £10.95 (v)

Greek style salad - barrel aged feta, cucumber, mint £15.5 (v, gf)

Classics

8oz Beef ribeye steak - Café de Paris, garden salad, rosemary salted chips £39

Cornish Sea bream Meunier - capers, chard £28.50

Reginette pasta - seasonal vegetables, crème fraiche Parmesan £24 (v)

Roasted cauliflower - golden raisin, candied watercress salad £18 (v, gf)

Sourdough Croque Monsieur - mustard emulsion £14.50

Sides

Green bean a la Francaise - pancetta cream sauce £5.50

Buttered baby potatoes - salsa Verdi £5.50 (v, gf)

Rosemary salted hand cut chips £5.50 (v)

Peppercorn sauce £3

Desserts

Cheddar Valley strawberries - Ivy House Farm clotted cream £9.95 (v, gf)

Warm chocolate brownie - vanilla ice-cream £9.95 (v)

Seasonal berry panna cotta £9.95

