



Sample Summer Menu

CANAPÉ

Gin, beetroot and fennel cured trout, nettle seed cracker & horseradish cream.

Bread & dips (burnt tomatoes, garlic confit, sorrel butter)

STARTER

Creamy polenta, sautéed summer greens, Somerset pecorino & crispy sage

MAIN

Cedar-planked river trout, herb-roasted courgettes, sorrel tzatziki & watercress

DESSERT

Elderflower pastry cream, gooseberry compote, roasted wild strawberries & almond crisp



Sample Winter Menu

CANAPÉ

Jerusalem artichoke and chestnut vichyssoise
Bread & dips (burnt tomatoes, garlic confit & sorrel butter)

STARTER

Charred leek with truffles

FISH

River trout with sorrel butter

MAIN

Venison fillet with chestnut purée and morels

DESSERT

Quince poached in red wine and spices, served with cream, chocolate sauce, almonds crumble