

## Starters

Ham hock terrine with pickled vegetables and watercress salad, wholegrain mustard dressing and sour dough crostini

Artichoke blini with roquefort and grilled pear salad with a honey and mustard dressing

Free range chicken and leek terrine, pickled mushroom and baby salad with a truffle vinaigrette

Roulade of smoked salmon with chive cream cheese, avocado, wasabi and vegetable crisps

Salad of hedgerow berries and nuts with whipped goat's cheese and raspberry vinaigrette

Wild mushroom and parmesan tartlet, confit tomato, wild rocket and balsamic dressing

Poached salmon with diced vegetable macedoine with herb mayonnaise

Asparagus and brie tartlet with baby salad leaves and sunblushed tomatoes

Seasonal soup: Moroccan spiced tomato and lentil soup; Wild mushroom and bacon;  
Spiced butternut squash and parsnip; Pea, mint and ham hock

*All starters are served with freshly baked bread.*

### French sharing board

French crudities (tomato salad, leek vinaigrette, celeriac remoulade), baked Camembert with rosemary, pork rillette, rosette salami, mixed salad, selection of freshly baked breads: baguettes, pain de campagne, walnut bread

### British sharing board

Scotch eggs, pork pies, smoked salmon, smoked mackerel pate, beetroot and apple slaw, potato and spring onion salad, watercress salad, selection of freshly baked breads: soda bread, rye bread and granary rolls.

### Mediterranean sharing board

Chorizo, salami napoli, prosciutto ham, tomato, mozzarella and basil salad, marinated olives, Sicilian aubergine caponata, roasted pepper onion and feta salad, selection of breads: bread sticks, foccaccia, garlic bread.

## **Main Courses**

Confit of duck leg, potato rosti and thyme jus £35.50

Ballotine of chicken wrapped in bacon with fresh herb and onion stuffing, pomme puree and a mushroom and white wine sauce £32.00

Steak and ale pie with creamy mashed potato and a rich onion gravy £29.00

Roasted pork tenderloin and slow cooked pork belly, apple chutney, rustic fondant potato, spiced red cabbage £35.00

Magret of Gressingham duck, mushroom and potato cake with a green peppercorn sauce £37.50

Roasted topside of Somerset beef, confit shallots, roasted potatoes, sauteed greens with a red wine jus £36.00

Baked salmon fillet with apple and tarragon crust served with a spelt and beetroot risotto £32.50

Pan-fried fillet of sea bass with crushed new potatoes, creamy leeks and a chive's beurre blanc £35.00

Rump of lamb with butter savoy cabbage, rustic fondant potato and a juniper berry jus £36.00

Supreme of guinea fowl with sauteed cabbage and bacon, truffle mashed potato and roasting jus £35.50

Marinated cumin and mint rack of lamb , merguez sausage with roasted vegetable couscous salad served with fresh raita £37.50

Baked cod with lemon and thyme, chorizo and a roasted red pepper risotto £33.00

Braised beef brisket with tomato and olives, fresh potato gnocchi, parmesan and buttered spinach £34.50

*All main courses are served with seasonal vegetables.*

## **Desserts**

Caramelised French lemon tart with glazed berries

Warm pear and almond tart with vanilla ice cream

Pistachio cheesecake, mango coulis and a chocolate tuille

Spiced bitter chocolate pudding with poached pear and raspberry coulis

Almond panna-cotta with roasted figs and financier biscuits

Trio of desserts: chocolate brownie, vanilla cheesecake and sticky toffee pudding

Belgian chocolate and rosemary mousse

Classic apple tart tatin with creme fraiche

Seasonal fruit salad with creme chantilly

Sticky toffee pudding with fudge sauce served with vanilla ice cream

Marinated strawberries with white chocolate scone and vanilla ice cream

Selection of four cheeses with grapes and water biscuits

## Evening Menu

Roasted leg of Somerset pork, with crackling, stuffing, apple sauce, floured roll, and salad leaves £7.50

Falafel with organic flat bread, hummus, beetroot tzatziki, cucumber and mint salad, hot tomato salsa,  
cumin carrot, salad leaves £6.00

Assorted individual quiches £4.50

The FK sausage roll, made with chunky pork meat, rosemary and lemon £3.00

Curried vegetable wrap with cucumber and yogurt sauce £4.00

Chicken Caesar wraps £5.00

Traditional gala pie £3.00

Assorted filled rolls: roasted gammon and wholegrain mustard, French brie and cranberry, smoked salmon  
and dill cream cheese, roasted beef topside with beetroot and horseradish relish £5.50

Salmon and prawn platter: dressed salmon with cucumber scales, sliced smoked salmon, cooked shrimps,  
lemon wedges, fresh herb mayonnaise, assorted bread rolls, salad leaves £ 8.50

Cheese platter

Four Cheeses: French Brie, Dorset Blue Viney, Somerset Mature Cheddar, Little Ryding  
Served with celery, grapes, chutney and oat biscuits £7.25