



Summer Menu 2009

Starters

Thai beef salad
£7.95

Trio of Mere smoked trout with radish & cucumber julienne
£7.95

Smoked chicken, parsley pesto & black olive galette
£7.95

Twice baked cheese soufflé with herb salad & Parmesan crisp
£7.95

Prosciutto di Parma, buffalo mozzarella & cantaloupe melon
£7.95

Turnbulls' chicken liver & brandy pâté with
tomato & herb concasse & ciabatta toasts
£7.55

Piedmont roasted peppers with rosemary foccacia
£7.55

Locally-made bread & local butter
£2.15



Summer Menu 2009

Main Courses

Beef tournedos on pastry croute with salsa verde

£22.15

Medallion of beef fillet with wild mushroom gratin

£22.15

Marinated lamb rack with mint tabbouleh

£21.15

Duck breast with port fig sauce

£21.15

Peppered pork fillet with spicy pineapple chutney

£21.15

Asian poached chicken breast with ginger beurre blanc

£18.95

Salmon fillet on fragrant Thai coconut rice

£18.95

Char-grilled vegetable terrine

£16.95

The above main courses are available with a choice of two seasonal vegetables:

Buttered baby new potatoes

Crushed new potatoes with herbs

Creamed potato

Crisp whole green beans

Roasted baby beetroot

Glazed carrots

Oven-roasted Provencal tomatoes

Pea purée

Stir fried summer greens

Crisp mixed leaves



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Puddings

White chocolate cheesecake with dark chocolate sauce
£5.95

Baked stuffed nectarines or peaches & vanilla ice-cream
£5.95

Home-made butter shortbread with chocolate-dipped strawberries
£5.95

Individual hazelnut meringue layers with raspberries & cream
£5.75

Profiteroles filled with Chantilly cream & chocolate sauce or crisp caramel topping
£5.75

Fresh summer berries
£5.75

All puddings are available with Blackmore Vale cream – either double or clotted!

West Country cheeses served with locally-made biscuits & fruit
£5.95

Coffee, tea or herbal tea
£2.15
