



Winter Menu 2009-2010

Starters

Trio of local smoked trout
£7.95

Individual twice-baked cheese soufflés with melted Gruyère cream on baby spinach
£7.45

Winter salad of pears & toasted walnuts, with watercress & Dolcelatte dressing
£7.45

Ruby beetroot carpaccio with citrus salad & orange vinaigrette
£7.45

Velvety watercress soup with crispy pancetta & Parmesan wafer
£7.35

Turnbull's chicken liver pâté with Muscatel jelly & frizzled leeks
£7.35

Locally-made bread & local butter
£2.15



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Main Courses

Fillet of local beef with wild mushroom topping

£22.15

Pan-fried duck breast with port figs on sweet potato purée

£20.95

Slow-roasted belly of pork with crispy crackling & spiced apple compote

£20.95

Venison braised in barley wine with pickled walnuts & blackberries

£20.95

Chicken breast in rich red wine sauce with caramelised shallots,
chestnut mushrooms & croutons

£18.95

Baked salmon fillet on a bed of fragrant Thai coconut rice

£18.95

Creamy braised baby leeks & thyme, with gingered carrots on sweet potato blinis

£16.55

Mushrooms braised in brown ale on white bean mash, served with parsnip crisps

£16.55

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

Creamy sage mash (or hot horseradish or mustard)

Potato Dauphinoise

Bubble & squeak

Sweet roasted beetroot with rosemary

Fine green beans

Sautéed Savoy cabbage

Vichy carrot stack with fresh herbs

Seasonal leaf salad



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Puddings

Classic walnut tart with Armagnac glaze
£5.95

Nougat semi-freddo with orange & honey syrup
£5.95

Mini chocolate marquise terrine with praline mascarpone
£5.95

Spiced poached pears with little cinnamon cookie
£5.85

Turnbull's chocolate brownies with chocolate sauce
£5.75

Traditional spiced raisin bread & butter pudding
£5.75

Seasonal fruit crumble
£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
