

Number 28

To Start...

Chef's homemade soup of the day <i>Crusty Bread</i>	£4.95
Pannee Somerset Brie <i>Rich red onion jam, pickled pepper and crisp lettuce</i>	£6.25
Thai crab cake <i>Chilli and mango salsa, lemon oil</i>	£6.95
Smoked mackerel and horseradish mousse <i>Toasted ciabatta, lemon and parsley mayonnaise</i>	£5.95
King prawn and sweet pepper skewers <i>Dressed lettuce, coriander, lime dressing</i> <i>(£2.50 supplement if booked on a D,B&B basis)</i>	£6.95
Plum tomato and buffalo mozzarella salad <i>Basil pesto, aged balsamic reduction, smoked sea salt</i>	£5.25
Smoked chicken and oyster mushroom terrine <i>Cauliflower piccalilli, brioche</i>	£5.95

ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity please let your server know before you order your food and they will be able to suggest the best dishes for you.

PLEASE NOTE our dishes are prepared in areas where allergenic ingredients are present so we cannot guarantee that our dishes are 100% free of these ingredients

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To Follow...

Sage, mozzarella and sundried tomato stuffed chicken thigh <i>Dressed rocket and cherry tomato</i>	£12.95
Pork fillet medallions <i>Apple and prune compote, brunoise potato and Madeira wine jus</i>	£13.75
Beer battered cod <i>Minted mushy peas, homemade tartar sauce and lemon</i>	£12.50
Chive and sesame crusted sea bass fillet <i>Red pesto and parsnip puree, rocket and spinach salad</i>	£16.50
Mediterranean vegetable pappardelle <i>Fresh basil, white wine cream sauce and garlic baguette</i>	£11.00
Mediterranean vegetable pappardelle with chicken supreme <i>Fresh basil, white wine cream sauce and garlic baguette</i>	£12.95
8oz char-grilled sirloin steak <i>Hand cut chips, grilled mushroom and baked tomato</i> <i>Choice of peppercorn sauce or garlic butter</i> <i>(6.95 supplement if booked on a D,B&B basis)</i>	£18.95
Medley of summer vegetable gnocchi <i>Asparagus, rosemary oil and parmesan shavings</i>	£11.50

Side Dishes £2.50 each

New potatoes
Green beans
Side salad
Chunky chips
Onion rings
Garlic baguette

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To Finish...

Black forest panna cotta <i>Marinated cherry, cream de cassis</i>	£5.50
Tangy lemon and clotted cream syllabub <i>Chef's shortbread</i>	£5.50
Chocolate, cointreau and pistachio parfait <i>Mint liqueur</i>	£5.50
Durley Eton mess <i>Crisp meringue, vanilla cream, fresh fruits and strawberry ice cream</i>	£5.50
Fine ice-creams and sorbets <i>Brandy snap basket and chocolate sauce</i>	£4.95
Local cheese board <i>Fudge biscuits, house chutney and celery</i> <i>(£2.50 supplement if booked on a D,B&B basis)</i>	£6.95

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