



Somerset Day
Menu

Saturday 11th May

Starters

Somerset charcuterie board with olives, sunblush tomatoes, balsamic + olive oil dip and crusty bread.

Somerset scotch egg ~ pork and black pudding, thyme, redcurrant and hens eggs. Rolled in panko breadcrumbs, served with dressed frisée leaves and Somerset real ale chutney.

Seamed River Fowey mussels, Burrow Hill cider, leeks and crispy bacon.

Barbers 1833 mature Cheddar and red onion twice baked cheese soufflé with dressed leaves.

Mains

Pan roasted pork tenderloin, wrapped in Serrano ham, kale & garlic potato cake, baby carrots, buttered greens, Somerset apple & cider sauce.

Blackmore Vale sliders, 4oz beef burger filled with Keens Cheddar and 4oz pork, apple & Somerset cider burger in mini brioche burger buns, fries, locally sourced tomato & red pepper chutney, dressed leaves.

Pan-seared local chicken supreme, bubble & squeak, New Farm asparagus, mint, broad beans, crispy bacon, lemon, Dijon and olive oil dressing.

Somerset sourced vegetable crumble, carrots, broccoli, green beans, peppers, aubergine, thyme, & rosemary bound in a rich tomato sauce. Vale of Camelot blue cheese, topped with breadcrumbs and served with dressed leaves.

Desserts

Somerset apple cake with Yeo Valley honey & yogurt drizzle.

Hulobalos Somerset elderflower panacotta, pineapple, dark rum salsa and pink peppercorn shortbread.

Exmoor whortleberry (blueberry) frangipane tart with redcurrant glaze and lemon curd custard.

Selection of Cheddar cheeses, Godminster, Keens, Barbers 1833, Wyke Farm Cheddar, Applewood cheddar, biscuits, chutneys and grapes.

2 courses £19.00

3 courses £24.00