

Dinner Menu

A la Carte

To Begin:

Gin Cured Salmon, Crème Fraiche, Homemade Crumpets, Caviar (G/SL/D/F)	7.5
English Asparagus, Chorizo Poached Duck Egg, Hollandaise Sauce (G/D/EG/SL)	8.5
Isle of White Tomato Salad, Sourdough Croutons, Black Olive (G/D/SL)	6.5
Confit Chicken Leg, Baby Gem, Pancetta, Parmesan, Caesar Emulsion (G/D/M/EG)	7.5
Duck Liver Parfait, Toasted Brioche, Chicory, Grand Marnier Preserve (G/D/EG/SL)	9
Chilled Almond Soup 'Ajo Blanco', Compressed Grapes, Olive Oil (G/D/SL)	6.5

Main Courses:

Braised Ox Cheek of West Country Beef, Potato Puree, Onions, Greens (G/D/SL/C)	16.5
Rump of Lamb, Roasted Artichokes, Lamb Fat Potatoes, Fennel, Beetroots (D/SL/C)	17.5
Roasted Sea Bream, Broccoli Stem and Puree, Saffron, White Wine, Caviar (D/F/C)	15
Cornish Sole 'Grenobloise', Buttered New Potatoes (G/D/F/SF/M)	15.5
Bowood Baby Vegetable Tart, Pea Puree, Sauté Mushrooms, Gruyere (G/D/SL/M)	14.5
Courgette and Pearl Barley Fritter, Hazelnut, Saffron Aioli (G)	13.5

Desserts:

All 7.50

Strawberry and Mascarpone 'Arctic Roll' (G/D/N/EG)
Chocolate Delice, Salted Caramel Popcorn, Yoghurt Sorbet (G/D/EG)
Exotic Fruit Vacherin, Mango and Passion Fruit Sorbet (EG/D)
Tart of the Day (N/G/D/EG)
Selection of British Cheese, Quince, Celery, Walnut and Home-made Garden Chutney (G/D/SL/C)

Please speak to a member of the team if you have any specific dietary requirements.

(G) GLUTEN | (EG) EGGS | (D) DAIRY | (F) FISH | (SF) SHELL FISH | (C) CELERY | (SL) SULPHITES | (L) LUPIN | (S) SOYA | (M) MUSTARD | (MO) MOLLUSCS | (PE) PEANUT | (N) NUTS | (SE) SESAME SEEDS