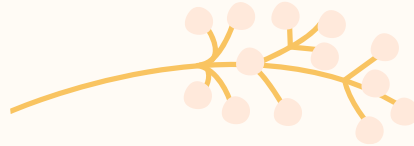


Spring Sensations

FRIDAY 5TH AND SATURDAY 6TH APRIL
7.30PM SIT DOWN



PAN ROASTED WOOD PIGEON, PEAS AND PANCETTA,
CRISPY GREENS

CHESTNUT MUSHROOM AND WILD GARLIC
GNOCCHI, PARMESAN TULLES

PAN ROASTED BUTTERFLIED KING PRAWNS, PINEAPPLE
AND CHILLI CHUTNEY, CORIANDER OIL

GIN AND TONIC SORBET

CONFIT OF SOMERSET LAMB, PINK ROASTED CUTLET, MINTED
POTATO CAKE, SPROUTING BROCOLI, ROSEMARY SAUCE

RHUBARB

Rhubarb and Vanilla
crumble, clotted cream

MELON

Melon, strawberry and
mint soup

CHOCOLATE

Double chocolate
terrine

£26.95 PER PERSON