

Saturday 25th October 7.30pm Sit down

Chicken

Devilled chicken livers En Croute, parsley and clotted cream

Goats Cheese

Goat's cheese beignets, Hardington honey, chilli jam

Lamb

Lamb and apricot tagine, Moroccan cous cous

Chicken

Confit chicken, basil and slow dried tomato terrine, fine piccalilli

Beef

Braised daube of Somerset beef, pancetta, baby onion, sage and Malbec sauce, bubble and squeak, root crisps

Brulee

Tia Maria and espresso crème brulee, caramelised biscuit

£40.00 per person