

## SAMPLE MENU

Farmhouse focaccia with salmonata 3.00

### STARTERS

#### BROWNSSEA ISLAND OYSTERS

Rocks 2.75 each Natives no.2s 4.50 each

#### WYE VALLEY ASPARAGUS

Steamed with hollandaise 14.50

Shaved asparagus salad with a poached Burford Brown egg 10.75

Scrumpy-fried asparagus with wild garlic mayonnaise 14.50

Mark's threesome 12.75

*Crispy pheasant with chilli and coriander, Wye Valley asparagus, Lyme Bay prawns*

Gamekeeper's broth 7.50

Flodge smoked salmon 'Hix cure' with soda bread 14.50

Symondsburry wood pigeon salad with sea buckthorn 9.50

Heaven and earth 8.25

Somerset water buffalo mozzarella with pickled walnuts and chargrilled focaccia 9.25

### MAINS

Bellair Haye bangers with colcannon and onion gravy 14.50

Downhouse Farm mutton chop curry with basmati rice and crispy shallots 15.75

Crispy monkfish cheeks with chips and mushy peas 14.75

Roasted mixed fish with seashore vegetables 28.75

*Turbot, scallop and red mullet*

Somerset Saxon chicken and Wye Valley asparagus salad 15.50

Hannan's Himalayan salt-aged sirloin with Foxy chips 250g/500g 25.00 /48.00

### SIDES 3.75

Chipped, parsley or mashed potato ~ Buttered purple sprouting broccoli

Trill Farm garden salad

A discretionary service charge of 12.5% will be added to your bill.

**The majority of our dishes are gluten free, or can be adapted to be gluten free.**

**We use gluten free flour and breadcrumbs where possible, so please ask us if your meal needs to be wheat or gluten free.**

Please speak to a member of staff if you require any information on allergens. We have strict systems in place to ensure our food is safe for you to eat. Some of our cheeses may contain raw or unpasteurised milk. The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Game may contain shot.

## PUDDINGS

- Credit crunch ice cream with hot chocolate sauce 2.50 a scoop  
Willies Peruvian gold chocolate mousse 7.75  
Grandma's apple pie with vanilla ice cream or custard 7.25  
Buttermilk pudding with Eva's rhubarb 7.50  
Hazelnut and Cornish sea salt chocolate shards 4.50

## FARMHOUSE CHEESE

- Westcombe ~ Apatha ~ Isle of Wight Blue 8.50 each  
or Farmhouse selection (all three) 12.00  
*served with crackers, piccalilli, and Trish Maunder's Somerset membrillo*

## WITH PUDDING

- Brachetto d'Acqui, Braida, Piedmont, Italy 2019 (**half bottle** 26.00)  
Madeira Duke of Clarence, Blandy's 10.50 **125ml**  
Quinta de la Rosa Tonnix White Port NV 6.00 **75ml**  
Quinta de la Rosa Tonnix LBV 6.00 **75ml**  
Somerset Pomona 6.00 **75ml**    Kingston Black 6.50 **75ml**  
Iced cider 9.50 **75ml**

## COFFEE AND TREGOTHNAN TEA

- Americano 2.75 Espresso/DbI espresso 2.00/2.75  
Flat White/Latte/Cappuccino/Macchiato 2.75  
Great British Tea 2.50    Chamomile/Earl Grey 2.50  
Lemon verbena/Fresh mint 2.50

## PRIVATE DINING... FROM JUNE 21ST

Book Mark's Kitchen Library for a unique private dining experience for 10 guests.  
Surrounded by Mark's personal collection of over 2,000 cookery books, antiques and curiosities,  
you and your guests will dine in front of the Aga, feasting on local seasonal produce.

Ask us for more details and menus (also available online)

A discretionary service charge of 12.5% will be added to your bill.

The majority of our dishes are gluten free, or can be adapted to be gluten free.  
We use gluten free flour where possible, so please ask us if your meal needs to be wheat or gluten free.

Please speak to a member of staff if you require any information on allergens. Some of our cheeses may contain raw or unpasteurised milk.

The FSA advises that the consumption of raw or less than thoroughly cooked fish and shellfish may increase your risk of illness.

Game may contain shot. We have strict systems in place to ensure our food is safe for you to eat.