

Private Dining Package | £50pp

Homemade soda bread with a selection of butters

STARTERS

Pulled pork bon bon, apple puree, piccalilli, pickled beetroot
Gin Cured salmon, pickled radish, cucumber, lemon and dill oil
(GF, DF)
Cucumber gazpacho, charred flatbread (v+)

MAINS

Orzo pasta, smoked paprika, tomato, courgette roasted red pepper,
chickpeas, parmesan (V, V+ DF)
Fillet of hake, butter spring greens, chorizo purée
Mozzarella & spring onion stuffed chicken ballotine, sautéed potatoes,
white wine garlic sauce

PUDDING

Sticky toffee pudding, vanilla ice cream, coffee salted caramel sauce
Somerset cheese board, crackers, apple & vanilla chutney, celery, grapes
Mango and passionfruit pavlova, mango sorbet, passionfruit curd

Includes a glass of prosecco on
arrival

*If you have an allergy or dietary requirements,
please inform our team before selecting your choices
Please note there is a discretionary service charge of 12.5%*