

# Seasons

BRASSERIE

## Starters

### 'SEASONS' SOUP OF THE DAY

Artisan bread

### ORANGE PANNA COTTA **V GF**

Textures of melon, basil Granita

### CHICKEN LIVER PATE

Cumberland jam, truffle infused brioche, wild rocket salad

### CLASSIC PRAWN COCKTAIL

Prawns, Marie Rose sauce, shredded lettuce, cucumber, malted brown bread

## Main Dishes

### LAMB SIRLOIN

Wilted spinach, garlic and thyme fondant, poached baby pear, red wine glaze

### DUO OF WEST COUNTRY BEEF

Slow cooked feather blade of beef croquette & chargrilled beef,  
horseradish mash, cavolo nero & Red wine jus

### PAN ROASTED DUCK BREAST

Spring onion mash, poached bok choy, Chinese spiced jus

### WEST COUNTRY CHICKEN BREAST

Chestnut mushroom ketchup, fondant potato, wild mushroom, smoked bacon jus

### CATCH OF THE DAY

Served with seasonal garnish and a sauce

### MUSHROOM RAVIOLI **V**

Wild mushrooms and garlic cream, toasted garlic sour dough,  
wild rocket and parmesan salad

## Desserts

### RASPBERRY PANNA COTTA

Mini meringues, raspberry gel, vanilla ice cream

### CHOCOLATE TART

Honeycomb ice cream, coffee syrup, chocolate soil  
West Country clotted cream or pouring cream

### BAKEWELL TART **GF**

Clotted cream balsamic dressed strawberries

### FRESH FRUIT BOARD

Lemon sorbet

3 COURSES £29.50

Includes coffee