

Seasons

BRASSERIE MENU



Starters

SEASONS SOUP OF THE DAY 6.25
Artisan bread

ORANGE PANNA COTTA V GF 7.25
Textures of melon, basil Granita

BABY POACHED PEAR V GF 8.95
Mascarpone mousse, candied walnuts, wild cress

CLASSIC PRAWN COCKTAIL 8.95
Prawns, Marie Rose sauce, shredded lettuce,
cucumber, malted brown bread

TASTE OF THE SEA GF 9.50
Tian of Devonshire crab, pickled mussels,
smoked salmon, tiger prawns

PAN FRIED SCALLOPS 9.95
Black pudding, textures of cauliflower, apple gel

SEASONS HANDMADE CRAB CAKES 9.00
Carrot & orange remoulade, coriander oil

CHICKEN LIVER PATE 7.95
Cumberland jam, truffle infused brioche, wild rocket salad

STICKY SMOKED PORK BELLY 7.50
Vegetable noodle salad, soy and honey dressing

Sides

GARLIC BREAD 2.75

HOMEMADE COLESLAW 2.75

'SEASONS' GREEN SALAD 2.75

BEER BATTERED ONION RINGS 2.75

THIN FRIES 2.75

CHUNKY CHIPS 2.75

SWEET POTATO FRIES 3.75

PEPPERCORN, BORDELAISE OR DIANE SAUCE 2.75

Main Dishes

All main dishes are served with 'Seasons' house vegetables

LAMB SIRLOIN **GF** 19.50

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

WEST COUNTRY PORK **GF** 18.75

Confit belly of pork, pork loin, whole grain mustard mash,
apple gel, West County cider jus

PAN ROASTED DUCK BREAST **GF** 19.75

Spring onion mash, poached bok choy, Chinese spiced jus

CHICKEN CAESAR SALAD 17.00

Romaine lettuce, anchovies, Parmesan cheese,
croutons, free range egg, Caesar dressing

WEST COUNTRY CHICKEN BREAST **GF** 17.75

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

DUO OF WEST COUNTRY BEEF 19.50

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

10^{OZ} WEST COUNTRY SIRLOIN 23.00

Ale battered onion rings, roasted tomato, grilled field mushroom,
chunky chips or 'Seasons' house vegetables

8^{OZ} WEST COUNTRY FILLET STEAK 26.00

Ale battered onion rings, roasted tomato, grilled field mushroom,
chunky chips or 'Seasons' house vegetables

CLASSIC FISH & CHIPS 16.95

Beer battered cod fillet, minted crushed peas,
chunky chips, homemade tartare sauce

PAN FRIED STONE BASS 19.50

Crushed peas, mini smoked fish pie and herb crumb

ROASTED SALMON SUPREME **GF** 18.50

Confit ratite potatoes, tender stem broccoli,
red pepper gremolata

SOLE PAUPIETTE WITH PRAWN & CHIVE MOUSSELINE **GF** 18.95

Poached sole, spinach, rainbow radish, sauce veronique

MUSHROOM RAVIOLI **V** 16.50

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

SMOKED VEGAN MAC & CHEESE **VE** 16.50

Truffle and wild herb salad, toasted garlic sour dough

VEGAN TASTING PLATE **VE GF** 16.50

Roasted baby vegetable, roasted root vegetables,
beetroot humous, puffed wild rice, herb oil

Desserts

RASPBERRY PANNA COTTA 7.75

Mini meringues, raspberry gel, vanilla ice cream

CHOCOLATE TART 7.75

Honeycomb ice cream, coffee syrup, chocolate soil

PEACH & PASSION FRUIT TORTE 7.75

Blood orange sorbet, dehydrated raspberries

BAKEWELL TART GF 7.75

Clotted cream balsamic dressed strawberries

APPLE & RHUBARB IN & OUT PUDDING 7.75

Light vanilla sponge, apples, rhubarb, Crème Anglaise

FRESH FRUIT PLATE GF 6.75

Lemon sorbet

AWARD WINNING 'YARDE FARM' ICE CREAM 6.50

3 scoops of either vanilla, chocolate, strawberry, salted caramel, mint chocolate, honeycomb, lemon sorbet

WEST COUNTRY CHEESE BOARD 8.95

Sharpham brie, Hawkrigde blue, Quicke's mature cheddar, Vulscombe goats cheese, served with savoury biscuits, grapes, celery, walnuts, caramelised onion chutney

Drinks

ESPRESSO 2.75

DOUBLE ESPRESSO 3.25

CAPPUCCINO 3.25

CAFE LATTE 3.00

CAFETIERE COFFEE 3.75

MOCHA 3.50

AMERICANO 3.00

ENGLISH BREAKFAST TEA OR DECAFFEINATED TEA 3.00

SELECTION OF FRUIT & HERBAL TEAS 3.00

LUXURY HOT CHOCOLATE 3.75





THE PARK