

# The Wild Duck

2 Courses 25.00

3 Courses 28.00

## STARTERS

Venison Carpaccio with Pickled Beetroot & Horseradish  
Jerusalem Artichoke Soup with Truffle Croutons & Chives (V)  
Twice Baked Godminster Cheddar Souffle (V)  
Smoked Haddock Gratin with Parmesan & Roasted Tomato  
 $\frac{1}{2}$  Pint of Shell On North Atlantic Prawns with Aioli

## MAINS

Sea Bream Fillet with Shrimp Butter & Samphire  
Chickpea & Aubergine Tagine with Brekland Brown Egg & Raijta (V)  
Locally Sourced Game & Chestnut Mushroom Pie with Brussel Tops  
Cotswold Lamb Rump with Caponata & Salsa Verde  
8oz Hereford Cross Flat Iron with Bearnaise, French Fries, Tomato & Rocket

## SIDES (4.50 EACH)

French Fries/ Sweet Potato Fries  
Mashed Potato/ New Potatoes  
Green Beans / Buttered Spinach

## PUDDINGS

Apple & Victoria Plum Crumble with Vanilla Ice Cream  
Espresso Martini Panacotta with Coffee Liqueur  
Sticky Toffee Pudding with Honeycombe Ice Cream  
Amaretti Biscuit & Chocolate Caramel with Tonka Bean Cream  
4 Cheese & House Chutney (3.00 supplement)

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT