

Amuse Bouche

Tomato & Red Pepper Arancini

Starter

Twice Baked Godminster & Truffle Souffle
Tomato fondue, basil pesto, cherry tomatoes, pea shoots

Fish Alternative

Pan Fried King Oyster Mushrooms
Roasted red pepper & courgette salsa, tomato fondue

Main

Confit Butternut Squash
Chickpea & aubergine tagine, heritage carrots, mint yogurt dressing
includes 125ml Shiraz

Dessert

Coconut Mousse
Compressed pineapple, coconut snow, mango & passionfruit sorbet