



Modern Tasting Menu

8 Courses £75

Optional Wine Flight £45

Hors d'oeuvre

Tartlet of sweet potato, feta, pecan and maple

West Country Cheddar craquelin

Beurre noisette focaccia, chicken liver parfait
and cultured butter

Potato and leek soup with coriander oil

Starter

Wild mushroom risotto, Woodchester Cotswolds Classic and Italian black truffle oil
or

Duck rilette, 5 spice crumb, sauce gribiche and pickled cucumber
or

Cornish scallops, broccoli, Kimchi and pickled daikon

Mains

Butternut squash fondant, gnocchi, celeriac and shallot
or

Roasted loin of West Country lamb, braised neck, salt baked beetroot and dauphinoise
or

Cornish brill, spinach and caviar sauce

Optional Course £10 (supp)

British cheese's, membrillo and crackers

Pre-Dessert

Mrs Scott's Christmas pudding B&B

Dessert

Pear frangipane with Crème Chantilly

or

Chocolate and coffee fondant, almond tuile, vanilla parfait and Frangelico foam

or

Bramley apple and rhubarb crumble with
clotted ice-cream