

BRAMBLINGS DINNER

Soup of the Day

Pressed Ham Hock Terrine
Homemade Chutney

Sautéed King Prawns
Garlic Butter
(£1.95 Supplement)

Poached Pear, Walnut & Stilton Salad

Steamed Cornish Mussels
White Wine & Herb Cream

Duo of Scottish Salmon
Beetroot Carpaccio

Pan Seared Pigeon Breast
Braised Puy Lentils, Balsamic Jus
(£1.25 Supplement)

Rosette of Melon
Red Berry Compote

Confit Shoulder of English Lamb
Red Currant & Rosemary Jus

Roasted Cherry Tomato & Red Onion Tart Tatin
Wilted Spinach

Char Grilled Sirloin Steak
Chunky Chips, Traditional Garni & Peppercorn Sauce
(£5.95 Supplement)

Pan Roasted Turkey Parcel
Wrapped in Pancetta
Cranberry Jus

Poached South Coast Plaice Fillet
Filled with a Scottish Salmon & Prawn Mousse
Dill Cream

Broccoli & Somerset Brie Parcel
Sweet Tomato Sauce

Pan Seared Cod Steak
Crushed New Potatoes
Deville Sauce
(£1.95 Supplement)

24 hour Braised Blade of English Beef
Roasted Shallot Jus

Two Courses: £20.50
Three Courses: £25.50

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce

Traditional Plum Pudding
Vanilla Ice Cream & Brandy Sauce

Fruit Salad
Exotic Fruit Sorbet

Chantilly filled Choux Bun
Mint Chocolate Sauce

Brandy Snap Basket
Cranberry & Orange Compote

Vanilla Cheesecake
Rum & Raisin Chocolate Sauce

Warm Chocolate Brownie
Cornish Clotted Cream

ENGLISH CHEESEBOARD

Cornish Yarg: is a semi hard cow's milk cheese being left to mature whilst carefully wrapped in nettle leaves to form an edible rind, while the texture is more crumbly

Hereford Hop: A semi-firm cheese with a sharp almost citrus/buttery flavour. Coated with dried hops which impart a rich toasty flavour

Stinking Bishop: A soft wash rind Gloucester cheese with a very distinctive smell

Oxford Blue: A creamy semi soft blue veined cheese with a striking looking rind. The cheese is made in the Stilton dairy to precise specifications to create a uniquely smooth texture with the strong taste you'd expect from a blue, but much creamier than Stilton

Double Worcester: A mature hard natural rind cheese with a golden interior, made from pasteurised cows milk flavour with a gentle tang

Berkswell: Is made from un-pasteurised ewes' milk. The cheese is moulded and left in kitchen colanders, which gives the cheese it distinctive shape. A creamy texture with fruity acidity

£5.95 for 3 varieties, add another for £1.50 each
A platter for two to share £10.95