

A LA CARTE

* All prices shown below are an additional supplement to either the two, three or four course Table d' hôte menu. Please allow approximately 10-15 minutes when ordering these dishes.

A LA CARTE PRICES

2 Courses	30.00 plus supplement price(s)
3 Courses	35.00 plus supplement price(s)
4 Courses	40.00 plus supplement price(s)

STARTERS

PAN FRIED KING SCALLOPS	5.95
Fresh apple salad	
BRIOCHE CRUMBED SOMERSET BRIE	5.95
Beetroot, cider chutney, hazelnuts	
SMOKED SALMON & PEELED PRAWNS	5.50
Tomato, Cognac dressing, lemon whole meal bread & butter	
LOCALLY SMOKED CHICKEN.....	5.50
Mango, avocado, spring onion vinaigrette	

MAIN DISHES

STILTON CRUSTED FILLET STEAK	9.50
Port wine sauce, sautéed shallots	
GRILLED FILLETS OF SEABASS.....	9.50
Crab, lemon, ginger	
ROAST HALF DUCK	9.50
Marmalade dressing, glazed oranges	
GRILLED HALIBUT.....	9.50
Iceberg, white wine velouté, king prawns	
LOBSTER THERMIDOR.....	19.95
Fresh lemon & dressed leaves (Subject to availability with 24 hours notice)	
PRIME WESTCOUNTRY 8OZ BEEF FILLET STEAK.....	9.50
Tomato, mushrooms, chunky chips, & onion rings	
PRIME WESTCOUNTRY 6OZ SIRLOIN STEAK.....	7.50
Tomato, mushrooms, chunky chips, & onion rings	
WHOLE DOVER SOLE.....	11.50
Garlic butter, lemon, parsley	
VULSCOMBE GOAT'S CHEESE & PEA RISOTTO (V).....	No Supplement
Pine nuts & fresh mint	

Please inform us if you have a food allergy that we should be aware of