

# Midsummer Supper Specials

A selection of dishes from our standard summer menu will also be available on the evening to complement our Midsummer Supper Specials!

## Starters

PAN SEARED SCALLOPS £10

Pea puree, crispy pancetta, dill oil

ASPARAGUS £8

Wrapped in parma ham. balsamic glaze, free range poached egg

HONEY & GOAT'S CHEESE MOUSSE £7

Candied walnuts, beetroot & apple salad

## Mains

PAN-FRIED SEA BASS FILLETS £15

Crispy pancetta, potato & spring onion terrine, lemon butter and greens

28 DAY MATURED WEST COUNTRY 10oz RUMP £17

Salsa verde, sautéed potatoes, roasted tomatoes and garlic green beans.

SUMMER PAELLA £14

Chicken, chorizo, mussels & king prawns

RIVER EXE MUSSELS £14

Cooked with spring onions, Somerset cider cream sauce, skinny chips & crunchy bread

ASPARAGUS & PECORINO TART £12

Buttered jersey royals & house salad

HONEY-BUTTER PORK TENDERLOIN £15

Pan fried medallions of pork tenderloin, in a soy and honey butter.  
Boulangère potatoes, glazed carrots and greens

## Desserts £6

HONEYCOMB PAVLOVA

Homemade meringue, Styles honeycomb ice cream, chocolate sauce, chocolate shards & homemade honeycomb pieces

SUMMER PUDDING,

Summer berries and clotted cream

RHUBARB & CUSTARD CRÈME BRULEE,

Homemade ginger snaps

CHOCOLATE FONDANT CAKE

Homemade mint tea ice cream

Dishes are subject to change based on the availability of ingredients