

# HOUSE KITCHEN

40 for three courses

30 for two courses

*Estate pairing:*

## **NIBBLE**

Apple waste sourdough, cultured butter 5

Winter radish, smoked roe 5

## **START**

Soup

Mussels, cyder

Westcombe charcuterie, pickles

Rainbow chard, mozzarella, anchovy

*Dabinett*

*Medium Cyder*

## **FOLLOW**

Day boat fish, leek, Romanesco

Celeriac, crisp kale, Westcombe Cheddar, elderberry

Pork chop, apple, coriander & chilli

Sourdough chicken, leek, bread dripping sauce – for two

*Fine Cyder*

*Fine Cyder*

*Yarlington*

## **SIDE**

Potato, seaweed, brown butter 6

Salad 6

Broccoli, chilli, almond 6

## **END**

Fig leaf custard, hazelnut, quince

Dark chocolate, mint gelato

Burnt citrus sorbet

Three West Country cheeses 9 supplement

*Sweet Cyder*

*Kingston Black*

Please ask your host for allergen information

A 12.5% discretionary service charge will be added to your bill