

Starters

New season asparagus with crispy hen's egg

Seared scallops, bacon and mint pea purée

Lamb's sweetbread boudin, quail's eggs and green bean salad

Seared pigeon breast, black pudding and beetroot relish

Seared fillet of beef and leaf "cannelloni", sorrel, cucumber and edible flowers

Smoked duck, blueberry compote and horseradish remoulade

Mains

Pan fried duck breast, duck leg "bombay aloo", braised baby gem, carrot and orange sauce

Best end of local lamb, jersey royals, feta, frisée and textures of onion

Roast loin of pork, spinach, mash and spicy piccalilli

"Pan roast loin of cod, thyme potatoes, orange and rocket salad with home cured venison shavings

Pan fried fillet of hake, buttered new potatoes, samphire, brown shrimp and burnt butter sauce

Potato gnocchi, broad beans, tarragon and crème fraiche

Puddings

Vanilla cheesecake, passion fruit jelly and raspberry sorbet

Chocolate nemesis with berries and Dorset clotted cream

White chocolate moccha pot, praline macaroon and white chocolate ice cream

Bay leaf crème brulée, shortbread and chocolate ice cream

Selection of west country cheeses

Pineapple "ravioli", blueberries, chilli and basil granita