

# Set Menu

## Starters

### Gazpacho

Cold tomato soup with vegetables (V)

### Watermelon and goat's cheese salad

with Cerney ash, sunflower seeds, coriander, chilli vinaigrette (V)

### Yellowfin tuna tataki

Truffle dressing, wakame

## Mains

### Wild mushroom & Somerset Brie cheese tart

Tender stem broccoli, shaved Parmesan, watercress (V)

### Cumin & chilli roasted new season lamb loin

with tender stem broccoli, braised shallot, mint-yoghurt

### Seafood linguine

with native lobster, tiger prawns, squid, Cornish crab, Kalamata olives

## Desserts

### Eton Mess (V)

with strawberries, meringue, whipped cream

### Yuzu Crème Brûlée (V)

with papaya salad, fresh lime, garden mint

### Artisan British cheese board

Sticky fig relish, celery, mixed crispbreads

2 courses £29.50

3 courses £34.50