

Starters

Braised beef shin served with a poached quails egg, rocket salad

Seared scallops, parsnip puree and bacon crisps

Vulcombe goats cheese, chicory, walnut & beetroot salad

Game terrine with small toast and fig chutney

Mains

6oz fillet of beef, rosti potato sauté, spinach, green beans, wild mushroom jus

Hake wrapped in Parma ham in a Thai mussel broth

Pan fried sea bass, dauphinoise potatoes, cider cream sauce

Char-grilled chicken breast, rosemary mash, spring greens, red wine jus

Wild mushroom linguine, truffle oil, rocket and parmesan salad

Puddings

The Dock chocolate fondue (to share)

Vanilla crème brûlée, homemade shortbread

Chocolate and orange tart, orange sorbet

Selection of Westcountry cheeses