

The Conservatory Restaurant

Evening Menu: 2 Courses £28, 3 Courses £34

Starters:

Leek and Cheddar Gallette

Chicken Liver Parfait – Grape Chutney – Toasted Sourdough

Courgette and Rosemary Soup

Pork Rillettes – Pickled Shallots & Cornichons – Toasted Sourdough

Grilled Mackerel Fish Taco – Pico De Gallo

Hand Dived Lyme Bay Scallops – Braised Pork Belly – Hot Honey **(+£5 Supplement)**

Mains:

Jerk Marinated Tofu – Sweet Potato Succotash – Mango Salsa

Butter Roasted Chicken Supreme – Wild Mushrooms and Butterbean Cassoulet

Cajun Spiced Salmon Fillet – Sweetcorn Purée – Pineapple Salsa – Roasted New Potatoes

Braised Beef Featherblade – Mashed Potato – Red Onion Marmalade – Red Wine Gravy

Cod Fillet – Wilted Spinach – White Wine Sauce – Buttered New Potatoes

Bacon Wrapped Venison Fillet – Fondant Potato – Butternut Squash – Red Wine Jus
(+£5 Supplement)

All served with a selection of Roasted and Green Vegetables

Dessert:

Custard Tart – Poached Raspberries

Basque Style Burnt Cheesecake – Passion Fruit

Baileys Crème Brûlée – Chocolate Truffle

Sticky Toffee Pudding – Clotted Cream Ice Cream

Chocolate Delice – Amaretti Biscuit Base – Cherry Ice Cream