

CASTLE *of* COMFORT

Chicken liver pâté, laced with whisky, served with chutney, salad & warm toast
Kiln smoked salmon & prawn salad with a strawberry, lime & poppyseed dressing

Baked figs, stuffed with mozzarella, wrapped in Parma ham

Seared scallops with pea purée & balsamic glaze

Baked Portabella mushroom, stuffed with Stilton & pine nuts (V)



Breast of duckling with Seville orange & Grand Marnier sauce

Fillet of Somerset beef with a red wine or Stilton sauce

Grilled fillet of sea bass with garlic, ginger, chilli & spring onions

Roasted butternut squash, spinach, caramelised red onion & Brie filo parcel (V)

Breast of chicken, stuffed with wholegrain mustard & cheeses, wrapped in oak smoked bacon

Grilled fillet of gilt head bream with a white wine & prawn sauce

Rack of local lamb with Cumberland sauce

*** All served with seasonal vegetables and potatoes ***



A selection of English cheese and biscuits

Raspberry crème brûlée (V)

Apple Brandy pancake with toffee sauce & Dulce de Leche ice cream (V)

Rhubarb crumble with pouring cream (V)

A selection of Granny Gothards ice creams & sorbets (V)

2 courses from £25

3 courses from £30

Please note that supplements may apply to certain dishes

Please speak to our staff about the ingredients in your meal before ordering

