



**The  
Dinner Menu**

**Starters**

Miller's Seafood Cocktail

*Pink grapefruit segments, avocado, prawns and crab in Marie Rose sauce*

Pan Fried Fishcake

*Served with citrus mayonnaise & lettuce hearts*

*Woolery Hard Goats Cheese & Beetroot Salad*

*With walnuts, pear & walnut dressing*

Baked salmon & scallops "Coquille Saint Jacques"

*Mushroom sauce & fleuron puff*

Chicken Liver and Port "Crème Renversee"

**Main Courses**

Pan Fried Pink Dorade Fillet

*With fennel, mussels in a saffron sauce with basmati rice*

Pan Fried Gloucestershire Old Spot Pork Chop

*Caramelised apple & Somerset cider, potato & spring cabbage pie*

Pan Fried Beef Bavette

*With shallot confit, fine beans, potatoes darphin*

Roasted English Asparagus

*With forest mushroom ravioli and parmesan cream*

Confit of Lamb shank and Aubergine

*With roasted parsnips and tomato and lamb jus*

*Two courses £26.50 Three courses £29.50*