

The Coleridge Restaurant  
Dinner Menu Thursday 15<sup>th</sup> Sept



Our complimentary home-made bread is made with flour milled at Dunster water mill

**To Begin**

Carrot and Coriander with Crème Fraiche £6.00

Seared Brixham Scallops with Bury Black Pudding, Cauliflower Purée and Pickled Apple £10.50

Wild Boar Terrine with Roquette, Crostini and our own Quince Jam £7.00

Whisky Cured Gravlox of Sea Trout with Crème Fraiche & Pumpkin Bread £8.00

**Main**

Kendle Farm Pork Tenderloin wrapped in Prosciutto with Grain Mustard Mash Sauté Cavolo Nero, Courgette and a Madeira Cream £17.00

North Devon Rib Eye Steak with Flat cap Mushroom, Baby Roasters and Cherry Tomatoes £18.00

Roast Fillet of Hake with Tempura Tiger Prawns, Vegetable Spaghetti, Rice Noodles and a Coconut Curry £17.00

Pea and Mint Tortelloni with Garden Greens, Roast Cherry Tomatoes, Crème Fraiche and Pecorino Romano £16.00

**Dessert**

Burnt Cambridge Cream with Blueberry Compote and Biscotti £7.00

Blackberry and Apple Crumble with Blackcurrant Coulis & Lavender Mascarpone £8.00

Sticky Toffee Pudding with Butterscotch Sauce and our own Salted Caramel Popcorn Ice Cream £8.00

West Country Cheeseboard £8.00

*All dishes are made fresh from scratch using local produce wherever possible  
Allergen information on our dishes is available on request*