



The Coleridge Restaurant

Dinner Menu

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



To Begin

French Onion Soup with Cornish Brie Croute £6.00

Poached Withycombe Asparagus with Poached Free Range Egg and Chive Butter £8.50

Seared Brixham Scallops with Bury Black Pudding, Pickled Apple and Lemon Oil £10.50

Goats Cheese Bruschetta with Roast Cherry Tomatoes and Red Onion Jam £7.50

Whisky Infused Gravlox of Salmon with Florets of Pickled Cauliflower, Baby Leaf and Pumpkin and Rye Bread £9.00

Main

Pistachio Crusted Rack of Somerset Lamb with Dauphinoise Potato, Sauté Kale, Baby Carrots and a Port Jus £19.50

Somerset Rib Eye Steak with Field Mushrooms, Roast Cherry Tomatoes and Baby Roast Potatoes Regular £18.00

Pan Fried Whole Lemon Sole with a Prawn & Fennel Brown Butter, New Potatoes and Seasonal Greens £19.00

Courgette and Blue Cheese Tart with a Warm Salad of New Potatoes, Olives and Green Beans £16.00

Dessert

Tonka Bean Cheesecake with Amoretti, Valrhona Ganache and Caramelised Banana £8.00

Sticky Toffee Pudding with Salted Butterscotch Sauce and our own Madagascan Vanilla Ice Cream £8.00

Nectarine and Almond Tart with Clotted Cream and Blackcurrant Coulis £7.50

Strawberry Meringue Eton Mess with Macerated Strawberries £7.00

West Country Cheese and Biscuits with Wootton Courtenay Dulce de Membrillo and Fig & Ginger Conserve £9.00

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