



# The Coleridge Restaurant

## Dinner Menu



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

### To Begin

*Wild Mushroom Soup with Black Truffle Oil £6.00*

*Maple Roast Home Grown Figs with Parma Ham and Dorset Blue Cheese Salad  
£8.00*

*Seared Exmouth Scallops with Pan Fried Bury Black Pudding with Pea Purée and Hibiscus Pickled Apple £10.50*

*Tempura Tiger Prawns with a Thai Style Coconut Curry and Rice Noodles £8.50*

### Main

*Herb Infused Rump of Somerset Lamb with Creamy Smoked Garlic Polenta, Raspberry Infused Red Cabbage, Girolles and Balsamic Roast Shallots £21.00*

*8oz Somerset Rib Eye Steak with Field Mushroom, Roast Cherry Tomatoes and Baby Roast Potatoes £21.00*

*Roast Loin of Exmouth Cod with a Ginger and Miso Broth, Blue Swimmer Crab Arancini; Seasonal Steamed Greens & Shoreline Flavours £19.00*

*Capricorn Somerset Goats Cheese and Spinach Filo Tart with Mediterranean Roast Vegetables, Basil Gnocchi and Roast Pepper Coulis £16.50*

### Dessert

*Brioche & Bramble Pudding with Crème Anglaise and Apple Crisps £8.00*

*Lemon Meringue Tart with Mint & Raspberry Jelly & our own Barraquito Ice Cream £8.50*

*Tonka Bean Cheesecake with Amoretti, Caramelised Banana and Bitter Chocolate Ganache £8.50*

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

*All dishes are freshly made using local produce wherever possible*

*Allergen information on our dishes is available on request*

*Please note, our kitchen is not a nut-free environment*