

## The Coleridge Restaurant

### Caremoor Tasting Menu

Thursday 29<sup>th</sup> March 2018



*This evenings Bread is flavoured with  
Home Grown Lavender and Fennel & is made with Flour Milled at Dunster  
Watermill*

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*Warm Espuma of Roast Vine Tomato and Tarragon with a Hint of Tors Vodka,  
served with a Panko Crumbed Porlock Bay Oyster*

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*Capricorn Goats Cheese Tartlet, Seared Exmouth Scallop with Beetroot and Local  
Blackberry*

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*Exmoor Honey, Soy and Chilli Marinade Creedy Carver Duck Breast, Smoked Duck  
Leg, Ginger and Lemon Grass Broth, Confit Duck Leg Sausage, Banh Pho Noodles &  
a Sesame, Carrot & Mooli Salad, Yuzu Dressing*

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*Exmoor Wicked Wolf Gin, Tonic and Lime Leaf Sorbet*

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*Tarte Tatin with  
Apple Mille Feuille, Somerset Pomona & Saffron Ice Cream*

*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*