



WINNER

Best Hotel Restaurant

The Coleridge Restaurant

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



To Begin

Carrot and Coriander Soup with Basil Oil £6.50

Beetroot Cured Gravlox of Salmon with Yuzu Dressing and Gin & Tonic Sorbet £8.00

Goats Cheese Croquette with Preserved Wootton Courtenay Figs and Hibiscus Pickled Apple Salad £7.50

Creamy Smoked Ham Hock & Wild Mushroom Potato Gnocchi £7.50

Sauté Exmouth Scallops with a Spaghetti of Vegetables, Mussel, Fennel & Saffron Broth £10.50

Mains

Roast Rump of Somerset Lamb with Tapenade Crust, Peas & Spinach, Sun Dried Tomatoes, Pea and Mint Tortelloni and a Rosemary Infused Jus £21.50

Exmoor Honey Roast Breast of Devon Duck with Confit Duck Leg Arancini, Carrot and Ginger, Balsamic Roast Courgette and Port Jus £22.00

8oz Somerset Rib Eye Steak with Baby Roasters, Field Mushroom & Home Grown Roast Cherry Tomatoes £21.95

Pan Roast Loin of Brixham Cod with Vietnamese Rice Noodles, Wilted Greens and a Mushroom Miso Broth £ 19.50

Wild Mushroom Risotto with Wilted Spinach, Parsnip Crisps and Parmesan Tuille £16.00

Dessert

Affogato with our own Madagascan Vanilla Ice Cream and Citrus Biscotti £7.00

Sticky Toffee Pudding with Salted Butterscotch Sauce and Clotted Cream £7.50

Blackberry Bavarois with Caramelized Apple, Toasted Streusel Topping & Cloudy Apple Sorbet £7.95

Lemon Drizzle, Lemon Curd, Meringue & our own Barraquito Ice Cream £8.00

West Country Cheese Board with Homemade Chutney and Wootton Courtenay Membrillo £9.50

*All the dishes are made fresh from scratch and use locally-sourced produce wherever possible
Allergen information is available on request*