



*An Evening With Somerset Cider Brandy Company*

*Burrow Hill cider and Barbers cheddar soda bread, salted butter*

Slow cooked pork cheek, caramelized apple puree, Jerusalem artichoke, cider sauce

Clockspire cured trout, hazelnut milk, beetroot, fig leaf powder, blackberries

Roasted partridge breast, crispy leg, celeriac, chanterelles, chestnut, red wine sauce

Green apple and cinnamon mille-feuille, soaked raisins, cider brandy ice cream,  
apple blossom



*\*Please be aware that fish dishes may contain fish bones \**

*Please be aware that game dishes may contain lead shot*

*A discretionary service charge of 10% will be added to your final bill.*

*Please let us know if you have any dietary requirements or intolerance.*