



THE RIVER PARRETT

A LA CARTE MENU

To Start...

Soup of The Day 6

Stream trout gravalax with sour cream & marinated apple, crispy squid ink tapioca 7

Chicken liver & foie gras paté with Orange gel 8

Scallops ceviche with saffron mayonnaise and yuzu foam 9

Exmoor caviar with sour cream and crackers 16

To Follow...

Venison loin with beetroot puree, satue kale with roasting juice 21

28 days dry aged Beef with roasted salsify & Jerusalem artichokes puree 22
(Australian A5 Wagyu beef supplement £20)

Carmeliazed duck breast with red cabbage veloute, saute brussel sprouts and Mandarine gel 17

Fish of the day with baked leek and black mussel 17

Chardgrill buternut squash with spring onion and vegan jus 14

To Finish...

Gingerbread creme brûlée with prunes ice cream 6

Chocolate fondant with eggnog sauce, cinnamon meringue and café ice cream 7

Cheeseboard supplement 8

Side Dishes

Crushed Potato with Butter 3

Seasonal Greens 3

Hand Cut Chips 3

Please speak to our member of staff about any dietary requirements you have.