



Mark's Menu

Where even the chef is locally sourced

3 courses + 1 side £65 Per Guest (+ Welcome glass of Furleigh Estate Classic Cuvée)

Starters

½ Shell West Country Scallops^{(GF)(DF*)}
Garlic Butter | Chilli & Lemongrass

Washingpool Farm Beetroot & Ewes Cheese Salad^(GF)
Balsamico

'From The Farm' Wood Pigeon Salad^{(GF)(DF)}
Elderberries & Pine Nuts

Chideok Mushroom & Roasted Tomato Focaccia^{(V)(DF)}
Balsamico

Mains

Balson's Free Range Pan Roasted Chicken Supreme^{(GF)(DF)}
Pumpkin Pistou

Mark's Massaman Curry^{(GF)(DF)(V*)}
Jasmin Rice & Roti

28 Day Hung South West Sirloin +£6^{(GF*)(DF*)}
Tempura Shallots

½ Shell West Country Scallops^(GF)
Garlic Butter | Chilli & Lemongrass

Roasted Winter Vegetable Quiche^(V)
Walnut Salad

Dessert

'From The Farm' Elderflower Jelly^(GF)
Winter Berry Compote

Melting Chocolate Pudding
Rum & Raisin Baboo Gelato

Pear Tarte Tatin *To Share*^(GF*)
Clotted Cream

Sides: Potatoes (*Steamed or Sautée'd*) | Roasted Squash with Pumpkin Seed Pesto | Tenderstem Broccoli with shaved Pecorino | Mixed Winter Kale

(GF) Gluten Free, (DF) Dairy free, (GF*) Gluten free option available, (DF*) Gluten free option available,
(V) Vegetarian, (V*) Vegetarian option available