



PODSHAVERS
RESTAURANT

À LA CARTE MENU

Starters

Before

Olives

GF

4.50

Selection of today's homemade breads, white miso butter

5.50

Somerset Charcuterie meats, charred tomato jam

GF/DF

7.00

Starters

Red wine venison ravioli, mushroom duxelles, miso beurre Blanc, Pecorino

13.00

Vodka & beetroot cured gravlax, Exmoor salted caviar, tzatziki & chive emulsion

GF

14.00

French sweet caramelised shallots, ponzu citrus onion puree, onion broth

GF/VE

11.00

Twice baked Somerset cheddar soufflé, chive & shaved parmesan

12.00

All our ingredients are locally sourced, and we use organic where possible.

Please ask us about allergens and/or dietary requirements as many dishes can be changed to suit your needs. Service not included.

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan



Middle

Pan roasted duck breast, pomme puree, wholegrain remoulade, caramelised buttered chicory, sweet blackberry jus.

GF

30.00

Trio of pork, confit pork belly, tenderloin rolled in porcini mushroom, pulled pork & chorizo bonbon, duchess potato, heritage carrots, rainbow chard, rich chicken jus.

28.00

Baked Hake, saffron potatoes, medley of summer vegetables, champagne cream & dill oil.

GF

30.00

Wild mushroom risotto, pan fried oyster mushroom, pistachio & chive oil.

VE/GF

26.00

Chilli roasted cauliflower, cashew emulsion, onion & pistachio salad, chipotle dressing.

VE/GF

24.00

Chateaubriand

(to share)

Triple cooked chips, Quantock Brewery tempura mushroom, grilled beef tomato, parmesan & rocket salad, bearnaise sauce

90.00

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End

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Apple & pecan tarte tatin, oat crumble, apple puree, pecan syrup,
clotted cream ice cream

10.00

Chocolate hazelnut éclair, poached red cherries, cherry ice cream

10.00

Poached pear, ginger biscuit, salted caramel, caramel ice cream

10.00

Affogato

Salted caramel ice cream, espresso, almond liqueur, ginger crumble

12.00

Non- alcoholic Affogato

7.50

Podshavers Cheeseboard

Selection of artisan cheeses, crackers & chutney,
salted apple, candied pecans

14.00

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