

# Menu

## OUR SELECTION OF WEST COUNTRY CHEESES

### **Driftwood Goats - White Lake, Pylle, Somerset**

*Driftwood is a beautifully creamy and soft textured cheese. Dusted in ash with a geotrichum rind, you may notice subtle peppery and earthy undertones, while boasting citrus notes*

### **Keltic Gold - Bude, Cornwall**

*Pungent washed rind cheese, creamy smooth texture and round full sweet flavour, reminiscent of French Alpine cheeses. Local cider is used to dip and scrub each cheese three times a week which gives apple overtones to the pate and a distinctive edible orange rind*

### **Godminster Cheddar - Bruton, Somerset**

*It is a firm pressed cheddar with a smooth texture and a rich, mellow, extremely creamy flavour that lingers on the tongue*

### **Bath Blue - Mendip Hills, Somerset**

*Made with organic milk from the cheesemakers family run farm, Bath Blue cheese is produced by following a traditional Stilton recipe. It is creamy, with even blueing throughout*

### **Cricket St Thomas Brie - Somerset**

*Cricket St Thomas Brie is an award-winning British brie. Ripened using traditional methods, the Brie portrays a superior creamy taste and richer consistency.*

### **Isle of Wight Blue**

*The Isle of Wight blue is a naturally soft rinded cheese with an initial mild blue flavour. However, as the cheese matures it packs more of a punch.*



**Allergen information is available on request**



*Welcome to the Dining Room at the Lincombe Hall  
Wherever possible we strive to use products of the highest quality  
sourced from local suppliers  
Please see a member of staff if you have any allergies or  
intolerances and we would be delighted to assist*



## TO BEGIN

### Broccoli Soup

*blue cheese beignet, chive*

### Leek Pressé

*smoked godminster cheddar, onion, truffle*

### Beef Carpaccio

*onion, roquette, capers, parmesan*

### Duck Liver Parfait

*brioche, redcurrant, duck fat*

### Smoked Mackerel Pâté

*beetroot, celeriac, apple*

### Scallops (5 supplement)

*cauliflower, raisin, curry, coriander*

## MAIN EVENT

### Duo of Pork

*pomme purée, broccoli, kale, jus*

### Plaice

*confit potatoes, leek, caper, shellfish veloute*

### Salmon

*potato cake, poached egg, spinach, smoked tomato*

### Pea Risotto

*broad bean, ricotta, mint, quail egg*

### Red Onion Tart Tatin

*goats cheese, rocket*

### Beef Fillet (10 supplement)

*pomme anna, leek, black garlic, girolle*

## ON THE SIDE (4.5 each)

Dauphinoise Potatoes

Cauliflower Cheese

Broccoli and Almonds



## SWEET ENDING

### Crème Brûlée

*blackberries, pistachio, tonka bean*

### Chocolate Iced Parfait

*hazelnut, banana, cocoa nib*

### Dark Cherry Cheesecake

*cherry, chocolate*

### Citrus Curd

*lemon & lime, blueberry*

### Pineapple Tart Tatin

*coconut sorbet, caramel*

### Selection of Local Ice Creams & Sorbets

*please ask your server for the flavours available*

### West Country Cheeses

*selection of three cheeses, apple & cider jelly, crackers, walnuts, cornichons, apple available as an additional course*

*choice of three for 7.5 or choice of six for 12*

**Please view our current selection of cheeses overleaf**

**44.5 for 3 courses**

## UNWIND

Tea or Coffee (3.75 per person)

Tea or Coffee with Homemade Petit Fours (5 per person)

Liqueur Coffee (9.5 per person)

