

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

White Onion Soup

blue cheese beignet, chive

Leek Pressé

smoked godminster cheddar, onion, truffle

Rabbit

potato crisp, swede, carrot

Chicken Thigh Terrine

butternut squash, sage, hazelnut, wild mushroom

Smoked Mackerel Pâté

beetroot, apple, maple loaf

Scallops (5 supplement)

cauliflower, curry, coriander, raisin

MAIN EVENT

Pork Tenderloin

black pudding, pancetta, salsify

Plaice

confit potatoes, leek, caper, shellfish veloute

Salmon

potato cake, poached egg, spinach, smoked tomato

Butternut Squash Risotto

parmesan, wild mushroom, sage

Red Onion Tart Tatin

goats cheese, tender stem broccoli

Venison Loin (10 supplement)

carrot, turnip, blackberries

ON THE SIDE (4.5 each)

Dauphinoise Potatoes

Cauliflower Cheese

Broccoli and Almonds



SWEET ENDING

Eggnog Crème Brûlée

cranberry, nutmeg

Chocolate Iced Parfait

cinnamon, banana, chocolate tuille

Chilled Rice Pudding

tonka bean, apple, cinnamon

Clementine Trifle

gingerbread, hazlenut

Plum Tart Tatin

vanilla ice cream

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)

