#### Meat Eaters

# Selection of Snacks and Starters served as Sharing Platters for two to share

Marks Bread sourdough with home churned cultured butter

Radishes with whipped cod's roe

Selection of Somerset Charcuterie

Fried Castlemead Farm buttermilk chicken with pine salt and charcoal

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#### Stream Farm Trout with Isle of White Tomatoes

Cold smoked and blowtorched trout with a salad of heritage tomatoes, trout skin crisp and clear tomato and herb oil split dressing

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# Belmont Estate Rare Breed Pork Belly with Heritage Carrots, Honey and Cider Sauce, and Mash

Crispy skinned slice of pork belly served with carrot puree, glazed and pickled carrots and mashed potato

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## A Selection of Local Cheeses from Bath Soft Cheese Co with Crackers and Chutney

Bath soft, Wyfe of Bath and Bath Blue served with Millers toasts, fruit garnish and homemade chutney

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## Bath Harvest Rapeseed Oil and Cornish Sea Salt Bitter Chocolate Pot

Chocolate and rapeseed oil cremeax set in a small glass topped with flakes of Cornish sea salt

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# Eton mess of Cheddar Strawberries with Elderflower and Wood Sorrel

Eton mess with elderflower infused Chantilly cream, fresh strawberries and strawberry sorbet topped with Leigh Woods sorrel