



*Ammonite*  
Dinner Menu  
Served daily 6.30 – 8.30p.m.

### *While you wait*

**Homemade Bread Board** for 2 £11  
olives, tapenades, confit garlic, oils

**Local Honey Glazed Chorizo** £18  
mustard mayo

**Cod Cheek Scampi** £10  
tartare sauce

### *Lighter Dishes*

**Charred Mackerel** £12  
rhubarb, dulce seaweed bacon

**Koren BBQ Beef Rib** £13  
mushroom beef tea, black garlic cracker

**Seared Lyme Bay Scallops** £16  
chorizo cream, sour grapes, Pedro Ximenez dressing, sea herbs

**Wookey Hole Cheddar Sesame Croquette** £10  
onion volute, pickled winter vegetables

**Brawn Terrine** £12  
apple flavours, crackling

### *Main Course*

**Market Fish of the Day** £26  
Nadju, lobster bisque cassoulet, anchovy salsa, sweet potato bread

**Venison Loin** £34  
pulled venison pie, salt baked celeriac, puree, crispy, stout pickled onions, stout jus.

**Parsnip & Cauliflower Bhaji** £19  
Keralan sauce, paneer red rice, naan crisps, mango chutney, kachumber salad

**Dukkah Crusted Creedy Caver Duck Breast** £28  
leg samosa, heritage beetroot, kohlrabi, black garlic cream, smoked jus

**Slow cooked Shoulder of Lamb** £25.50  
potato & carrot pave, confit heritage carrots, carrot puree, kale, minted lamb sauce

**Miso Stonebass & Crab Roll** £28.50  
crab bon bon, sprouting broccoli, yuzu, Thai green curry sauce, nori rice cracker

### *From the Grill*

**8oz Sirloin / 8oz Ribeye** £32

**Celeriac steak** £28  
Confit portobello mushroom, cherry tomato, triple cooked chips peppercorn or red wine sauce

### *To Share*

£90 two courses, two people - 24hr notice required

**Nadju Dressed Whole Local Crab**  
capers, sour dough

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**Whole Hollandaise Crusted Sole**  
smoked vegetable panache, seaweed potato, dulce seaweed bacon  
or

**Cote de Boeuf**  
café de Paris potato, smoked vegetable, BBQ beef rib, nadju butter



### *Pudding*

**Pear and Rose Hip Rice Pudding** £11  
pomegranate white chocolate crumble

**Dark Chocolate Cremeux** £12  
whipped mascarpone coffee, honeycomb

**Bergamot and Thyme Pie** £12  
Crystallised ginger, poppy seed

**Affagato** £8  
West Country vanilla ice cream with a shot of espresso

**West Country Ice-creams and Sorbet** £8

**West Country Cheese** £12  
West Country Blue, Somerset Brie, Quicks Cheddar



### *Our Suppliers*

#### **Kingfisher**

Based in Brixham in the heart of the Southwest, Kingfisher supply fresh fish and quality seafood across the South of the UK. They have a prime coastal location next to the world famous Brixham Fish Market and source their seafood directly from the bay and along South Coast

#### **Jurassic Coast Meats**

Jurassic Coast Meats was established in 2008 by the Sealey family to market their English Rose Veal reared on the family farm on Dorset's Jurassic Coast. Eric, Liz and their eldest son James run the farm specialising in English Rose Veal and grass-fed, free-range Aberdeen Angus Beef.

#### **West Country**

Established in 1856, the business is built on an unrivalled network of dedicated high quality local vegetable and fruit growers as well as links with national and international fresh produce markets.

*Subject to changes*

*Some of our foods contain allergens and some may have traces of nuts. Please speak to a member of staff for more information*