



## PAVILION RESTAURANT & GRILL MENU

On all dinner bed and breakfast packages a £25 allowance per person is applied, anything over this a will incur a supplement.

### LARDER BITES

<b>Tomato and basil hummus</b> <i>crudités and crusty bread (ve)</i>	6	<b>Black pudding Scotch egg</b> <i>homemade brown sauce</i>	8
<b>Crispy squid, lemon</b> <i>chipotle sauce</i>	9	<b>Quinoa and chickpea patties (ve)</b> <i>served with tomato and green chilli compote</i>	8
<b>Popcorn shrimp</b> <i>lime, and chilli mayonnaise</i>	10.5	<b>Ham hock, grain mustard and honey terrine</b> <i>balsamic, onions and ciabatta</i>	9
<b>Broccoli cakes</b> <i>with mango and avocado salsa (ve)</i>	8	<b>Baked Somerset camembert (for 2 to share)</b> <i>rosemary and garlic crostini (v)</i>	14

### MARKET & FARM

<b>BBQ roasted cauliflower</b> <i>cauliflower risotto and chimichurri sauce (ve)</i>	14	<b>Crispy buttermilk chicken breast</b> <i>new potatoes, avocado and tomato salad</i>	15
<b>Portobello mushroom and red pepper burger</b> <i>vegan cheese, pickles, relish, gem lettuce, sliced plum tomato, slaw and fries (ve)</i>	13	<b>10oz Ribeye</b> <i>triple cooked chips, and roast bone marrow</i>	26
<b>Honey baked aubergine</b> <i>topped with bulgar wheat, green pesto, yoghurt, mint, pomegranate seeds (v)</i>	15	<b>8oz ESN burger</b> <i>streaky bacon, applewood, gherkin, ketchup, and skin on fries</i>	14.5
<b>Quinoa and butternut squash salad</b> <i>topped with crumbled feta, pomegranate seeds and toasted mixed seeds (v)</i>	15	<b>Glazed sticky pork belly</b> <i>savoy cabbage, creamed potatoes, and roast carrots</i>	15

<b>Tomahawk steak 800gm (for two to share)</b> <i>please allow 30 minute cooking time</i> <i>triple cooked chips, garlic spinach and bearnaise sauce</i>	54
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### FISH MONGER

<b>Seafood linguine</b> <i>White wine and cream sauce, rocket</i>	18	<b>SIDES</b>	
<b>Beer battered cod chips</b> <i>crushed peas, tartare sauce, lemon</i>	12.5	<b>Skin on fries (v)</b>	4
<b>Loch Duart salmon</b> <i>ratte potatoes, tender stem broccoli, pine nuts and sorrel pesto</i>	17	<b>Parmesan and truffle fries (v)</b>	4
<b>Catch of the day please ask for today's special</b>	MP	<b>Rocket and Parmesan salad (v)</b>	4
		<b>Buttered spinach (v)</b>	4
		<b>Steamed tender stem broccoli (v)</b>	4
		<b>New potatoes, lemon, and parsley (ve)</b>	4

### PUDDINGS

<b>Woodland berry Eton mess (v)</b>	6.5	<b>Cheese from local counties (v)</b> <i>fruit bread, oatcakes, and sweet apple chutney</i>	
<b>Chocolate tart (ve)</b>	8	<b>3 cheeses</b>	9
<b>Sticky toffee pudding (v)</b> <i>butterscotch sauce, vanilla ice cream</i>	6.5	<b>5 cheeses</b>	15
<b>Selection of sorbet and ice cream (v)</b>	6		

## WINE BY THE GLASS

### Sparkling Wine 125ml Bottle

<b>Prosecco</b> <i>NV, Stelle, Italy</i>	6.95	30
<b>Classic Reserve</b> <i>NV, Hattingley Valley, Hampshire England</i>	10.5	65
<b>Lanson Black Label</b> <i>Champagne, France</i>	-	85

### White Wine 175ml 250ml Bottle

<b>Pinot Grigio</b> <i>delle Venezie IGT, Sartori, Veneto, Italy</i>	4.5	6	25.5
<b>Reserve de Lucien</b> <i>Lurton White, Bordeaux, France</i>	5	6.75	28
<b>Land Made Sauvignon</b> <i>Blanc Yealands, New Zealand</i>	5.75	8	33
<b>Columbia Valley</b> <i>Chardonnay Ste. Michelle, USA</i>	6.75	9.5	40
<b>Melodias Torrontes</b> <i>Trapiche, Mendoza, Argentina</i>	-	-	24.5

### Red Wine 175ml 250ml Bottle

<b>Cabernet Sauvignon</b> <i>Vinamar, Casablanca Valley, Chile</i>	4.5	6	25.5
<b>Reserve de Lucien</b> <i>Lurton Red, Bordeaux, France</i>	5	6.75	28
<b>The Stump Jump Shiraz</b> <i>d'Arenberg, Australia</i>	5.75	7.75	33
<b>Amaru Malbec</b> <i>El Esteco, Salta, Argentina</i>	5.25	7.25	30
<b>Pinot Noir</b> <i>Yealands, Marlborough, New Zealand</i>	-	-	38

### Rosé Wine 175ml 250ml Bottle

<b>Pinot Grigio Blush</b> <i>IL Sospiro, Italy</i>	4.5	6	24
<b>Esprit Gassier Rosé</b> <i>Gassier Provence, France</i>	-	-	35

## PREMIUM GINS

all served with a 50ml measure

### Audemus Pink Pepper 13

Bright notes of pink pepper combine with vanilla and honey for a full bodied gin. Paired with Fever-Tree Elderflower Tonic. Garnished with an orange wedge.

### Bathtub 13

Botanicals are infused in a high quality pot-distilled grain spirit, lending a tint to the final spirit which is clean, fresh and packed with flavour. Paired with Fever-Tree Mediterranean Tonic. Garnished with an orange peel.

### Bombay Sapphire 13

Aromatic, balanced, bright citrus and warming spice. Paired with Fever-Tree Mediterranean Tonic. Garnished with a lime wedge.

### Brecon Special Reserve 13

Made with a Welsh heritage - juniper forward with hints of cinnamon. Paired with Fever-Tree Mediterranean Tonic. Garnished with a lemon peel.

### Brockmans 13

Juniper is complemented by unique blueberry and blackberry favours that deliver a distinctive fruit taste. Paired with Fever-Tree Indian Tonic. Garnished with blackberries and orange.

### Bulldog 13

Crisp with rosemary and sage, madewith no citrus botanicals to give a fullbodied flavour. Paired with Fever-Tree Aromatic Tonic. Garnished with a lime twist.

### Cotswolds Dry 13

With an exceptional mouthfeel, this well-balanced gin is non-chill filtered meaning it makes a beautifully cloudy G&T. Paired with Fever-Tree Indian Tonic. Garnished with a slice of pink grapefruit.

### Pinkster 13

Fresh raspberries are steeped in the triple-distilled spirit. Dry yet subtly smooth finish. Paired with Fever-Tree Elderflower Tonic. Garnished with raspberry and a sprig of mint.

### Gin Mare 13

A herbaceous taste of the Mediterranean with rosemary and basil. Paired with Fever-Tree Mediterranean Tonic. Garnished with rosemary, olives and lemon.

### Hendrick's 13

Delightfully infused with cucumber and rose petal. Paired with Fever-Tree Elderflower Tonic. Garnished with a slice of cucumber.

### Hoxton 13

Classic juniper driven character combined with exotic coconut and grapefruit. Paired with Fever-Tree Refreshingly Light Tonic. Garnished with grapefruit.

### Malfy 13

An Italian gin made using a selection of six botanicals, as well as an infusion of Italian coastal lemons, with notes of coriander and liquorice. Paired with Fever-Tree Mediterranean Tonic. Garnished with a lemon peel.