

NO.
15

THE MAIN MENU

We source the best seasonal ingredients local lands have to offer and use their incredible flavours to conjure the unforgettable deliciousness of great British escapes.

Starters

Chargrilled squid, red chilli, lemon & rocket

Roasted cauliflower, kale pesto, crispy kale & toasted grains
(served as starter or main)

Old Spot bath chaps, preserved apple & bacon jam

Somerset mozzarella, heirloom tomatoes & hand-foraged wild garlic

Summer pumpkin gnocchi, ricotta, parsley & shaved Winchester cheese
(served as starter or main)

GuestHouse prawn cocktail *(perfect for sharing)*

Selection of prawns, butter lettuce, avocado, shredded cucumber, spring onions and a choice of Marie Rose, garlic butter, or mango and chilli relish sauce.

Mains

Line-caught seabass, lentils, spring greens & hedgerow oil

Mussels cooked in white wine, herbs and garlic
with homemade fries

Thyme and lemon roasted cornfed chicken,
pressed thigh, tarragon & spinach

Grilled Somerset dry-aged fillet steak, watercress,
fresh horseradish, pancetta & baby onions

Old Spot shoulder steak, crispy pork belly, summer slaw & chimichurri

Somerset beetroot wellington, roasted seeds & red wine sauce

Ribeye steak & hand-cut chips with bearnaise sauce

GuestHouse cheeseburger with bacon served in a pretzel bun

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Sides

Homemade fries, seasonal salt
Buttered Jersey Royals
Roasted carrots, Laycock honey
Spring greens, herb oil
Garden baby leaves, mustard dressing

Finishers

'Double Decker'
Egg custard tart, poached rhubarb
& GuestHouse nutmeg ice cream
Tonka bean panna cotta, caramelised
white chocolate & raspberries
GuestHouse strawberry Eton mess
(perfect for sharing)
Strawberry-filled meringue, GuestHouse marshmallow,
strawberry compote, vanilla cream & shortbread
Somerset cheese, fig and date chutney
& artisan crackers *(perfect for sharing)*