



BACKWELL
HOUSE

A La Carte

Lunch 12noon – 2:30pm *Monday to Saturday*, Dinner 5pm - 9pm *Everyday*

Vine tomato, olive, rosemary focaccia (VE) £4

Starters

Roasted tomato & pepper soup, herb oil, bread (VE, GFA) £6

Smoked ham hock & parsley terrine, piccalilli, sourdough (GFA, DF) £7

Salt baked baby beetroot, pickled turnip, 'Homewood' Ewe's curd, watercress puree (V, VEA, GF) £7

Pulled pork & chipotle arancini, spiced apple ketchup, pecorino cheese £7

Potted mackerel, cranberry jelly, baby leaves, garlic toast (GFA) £7

Mains

Welsh rump of lamb, herb crusted shoulder, potato terrine, olive tapenade, green beans £20

Daube of beef, roasted artichoke, baby carrots, pearl onions, mashed potato (GF, DFA) £18

Crispy pork belly, chorizo jam, anise & carrot puree, pak choi, wholegrain mustard sauce (DFA, GF) £17

Corn fed chicken supreme, boudin blanc, pommes anna, stem broccoli, mushrooms & tarragon (GFA) £16

Pan roasted cod, confit jersey royals, pancetta, minted pea salsa, asparagus & lemon (DFA, GF) £16

Oregano polenta, hot Greek salad, 'Homewood' feta cheese (V, GF) £14

Sirloin steak, portobello mushroom, confit tomato, chips (DF, GFA) £24

Green peppercorn sauce - red wine jus £2 supplement

Sides - £3.50

Vegetables - mixed salad - chips - mashed potato - potato terrine

Desserts & Cheese

Madagascan vanilla and blueberry crème brûlée, shortbread biscuit (GFA) £7

Warm chocolate brownie, salted caramel ice cream, Italian meringue (GFA) £7

Pistachio and raspberry Bakewell tart, clotted cream ice cream £7

White chocolate and strawberry cheesecake, strawberry sorbet £7

Selection of Marshfield ice cream and sorbet £6

Selection of West Country cheeses, quince jelly, biscuits (GFA) £9

(V) – Vegetarian, (GF) - Gluten free, (DF) – Dairy free, (VE) – Vegan
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If you have any dietary requirements or allergies, please notify a member of the team when ordering