



BACKWELL HOUSE

Early Bird Menu

Dinner 6pm – 7pm *Sunday - Thursday*

3 Courses for £25.00

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

Starters

Butternut squash soup, miso & black pepper butter (VEA, GFA)

Goat's cheese panna cotta, sweet & sour tomatoes, walnut granola (GF, V)

Beetroot, blood orange & pomegranate cured salmon, cucumber & apple pickle (PE, GF, DF)

Mains

Smoked pork belly, braised pork cheeks, apple soup, green pepper relish (DFA, GF)

Pan roasted salmon, black cabbage, Tuscan bean & pancetta broth (PEA, DF, GF)

Buttered basil linguini, wild mushrooms, pistachio pesto, pecorino cheese (V)

Sides £3.50

Vegetables ~ mixed salad ~ chunky chips ~ mashed potato ~ potato mille-feuille ~ cauliflower cheese

Desserts & Cheese

Autumn blackberry and apple cheesecake, blackberry sorbet

Sticky toffee pudding, butterscotch sauce, clotted cream

Chocolate orange and hazelnut delice, pistachio ice cream

Selection of West Country cheeses, quince jelly, biscuits (GFA) £3 supplement

Single use menu

(V) – Vegetarian, (GF) - Gluten free, (DF) – Dairy free, (VE) – Vegan

(VA) – Vegetarian available, (GFA) - Gluten free available, (DFA) – Dairy free available

If you have any dietary requirements or allergies, please notify a member of the team when ordering