

# Dinner Menu

This is today's 4 course dinner menu, it reflects the seasons of the year and market choices. Our award winning head chef Daniel Gillard and his team select fish from the regions markets daily, dependent on quality, availability and seasons. Our meats and poultry are sourced from local farms in the area. If you have a favourite style or any dietary requirements we will be pleased to accommodate your wishes.

## Pre-starter

With our compliments;

Homemade Rustic Bread with Amuse Bouche

## Starters

Fresh Homemade Soup of the Day	£5.50
Crispy Goat's Cheese & Beetroot Spring Roll with Tomato & Basil Pesto Salad	£5.95
Chicken Liver Parfait with Apple & Cider Chutney and Toasted Bread	£5.95
Sautéed King Prawns with a Lobster & Mussel Bisque and Basil Pesto	£7.95
Smoked Mackerel Pâté with Melba Toast and Smoked Olive Oil	£6.50
Pressing of Ham Hock, Chicken and Parfait with Prune and Pickled Carrot	£5.95
Duo of Refreshing Melon with Mixed Berry Compote, Parma Ham & Mango Sorbet	£5.95
Smoked Haddock Croquettes with a Clam & Mussel Velouté	£6.95
Curried Local White Crab with Sweetcorn Panna Cotta, Pink Grapefruit and fresh Pea Shoots	£6.95
Local Moules Marinière; Mussels cooked with White Wine	£7.50
Seared Scallops, Crispy Black Pudding and Orange Salad	£8.50
Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil	£8.50
Trio of the Sea; Crab, Scallops with Chorizo and Mackerel Pate with mixed Leaf Salad	£9.50

## Mains

Slow Oven cooked Oregano Lamb Kleftico, Seasonal Vegetables & Dauphinoise Potatoes <u>or</u> Greek Salad	£15.95
Stilton Steak (Sirloin) with a Ruby Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables	£18.95
Pan Fried Sea Bass with Caper Crushed Potatoes or Triple Cooked Hand Cut Chips with a White Wine Fish Velouté	£15.95
Crispy Oven Braised Pork Belly & Pork Croquette with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables	£14.50
Ballotine of Chicken stuffed with Wild Mushroom Mousse, Creamed Mashed Potato, Red Wine & Baby Onion Jus and Seasonal Vegetables	£13.95
Beef Stroganoff; Strips of Fillet Steak Pan Fried with our very own Sauce, served with Rice & Seasonal Vegetables	£15.95

Free-range Chicken Breast wrapped in Parma Ham with Wild Mushroom & White Truffle Oil Risotto and Rocket Salad	£13.95
Roasted Rump of West Country Lamb with Basil Pesto Mashed Potatoes, Char grilled Baby Gem Lettuce and Baby Onion Jus	£16.95
Pan-fried Chicken Breast with a Stilton & Port Sauce, Dauphinoise Potatoes & Seasonal Vegetables	£14.50
Duck à l'orange; Gressingham Duck Breast with Creamy Mashed Potato, Braised Red Cabbage, Bok Choi and Orange Jus	£15.95
Wild Mushroom Taglitelle with Parmesan and Truffle Oil	£12.95
Fillet Steak au Poivre 'Peppered Steak' with Dauphinoise Potatoes & Seasonal Vegetables	£21.95
Tournedos Rossini; Fillet of Devon Beef on Crispy Crouton with Chicken Liver Parfait, Dauphinoise Potato, Wild Mushroom and Baby Onion Jus	£21.95
Moules Marinière with Skinny Fries & Mixed Leaf Salad	£13.95
Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil	£12.95

### **The Grill**

Choose from a cut of Meat from our 21 day mature Westcountry Steak, cooked to your requirement,  
followed by the Sauce of your choice.

Surf & Turf (9oz) Sirloin Steak with Pan Fried King Prawns £22.50

Porter House (12oz) £20.95      Fillet Steak (8oz) £21.50      Sirloin Steak (9oz) £16.95

*All of our Steaks are served with Vine Tomatoes, Mushrooms, Salad Garnish & Hand Cut Chips*

**Add a Sauce:** Stilton & Port, Peppercorn, St Elizabeth's or Béarnaise for only £2.95

### **Desserts**

Bread & Butter Pudding with Rum & Raisin Ice Cream £5.95

Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce £5.95

Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own Orchard  
Apples & served with Toast & Crackers £6.95

Selection of St Elizabeth's Ice Creams & Sorbets with Exotic Fruit £5.95

Rhubarb Crème Brûlée with Ginger Nut Crumbs, Chocolate Ice Cream & Biscotti £5.95

Mixed Berry Posset with Jelly, Fresh Fruit and a Passion Fruit Sorbet £5.95

Hot Dark Chocolate Fondant with Chunky Honeycomb and Vanilla Bean Ice Cream £6.50

Our Amazing Grand Assiette of Chocolate; 5 different Chocolate Desserts (*why not share?*) £9.95

Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce £5.95

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet £5.95

Classic Tiramisu on Berry Compote with an Orange Sorbet £5.95

***This Menu is for bookings of up to 12 persons. Bookings larger than this are required to select from the 'Private Dining' Menus***