



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL

A LA CARTE 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.

STARTERS

Fresh Homemade Soup of the Day

£5.50

Crispy Goat's Cheese Spring Roll with Beetroot Puree, Tomato & Basil Pesto Salad

£6.50

Chicken Liver Parfait with Apple & Cider Chutney, Toasted Homemade Bread

£6

Sautéed King Prawns with a Lobster & Mussel Bisque and Basil Pesto

£8.50

Duo of Refreshing Melon with Mixed Berry Compote, Parma Ham & Mango Sorbet

£6

Smoked Haddock Croquettes with a Clam & Mussel Velouté

£7

Local Moules Marinière; Mussels cooked with White Wine

£8

Seared Scallops, Crispy Black Pudding and Orange Salad

£8.50

Trio of the Sea; Crab, Scallops with Chorizo and Mackerel Pate with mixed Leaf Salad

£9.50

Please speak to our restaurant manager if you have any dietary requirements.
A service charge has not been added to your bill. If you would like to add a service charge
we kindly suggest 10%





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MAINS

Slow Oven cooked Oregano Lamb Kleftico,
Seasonal Vegetables & Dauphinoise Potatoes or Greek Salad
£16.50

Stilton Steak (Sirloin) with a Ruby Port Sauce,
Dauphinoise Potatoes & Seasonal Vegetables
£19.50

Pan Fried Sea Bass with Caper Crushed Potatoes
or Triple Cooked Hand Cut Chips with a White Wine Fish Velouté
£16.50

Crispy Oven Braised Pork Belly & Pork Croquette
with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables
£14.50

Beef Stroganoff; Strips of Fillet Steak Pan Fried
with our very own Sauce, served with Rice & Seasonal Vegetables
£17

Pan-fried Chicken Breast with a Stilton & Port Sauce,
Dauphinoise Potatoes & Seasonal Vegetables
£15

Chicken au Poivre 'Peppered Chicken' with Dauphinoise Potato & Seasonal Vegetables
£15

Wild Mushroom Taglillette with Parmesan and White Truffle Oil
£14

Fillet Steak au Poivre 'Peppered Steak'
with Dauphinoise Potatoes & Seasonal Vegetables
£24

Tournedos Rossini; Fillet of Devon Beef on Crispy Crouton with Chicken Liver Parfait,
Dauphinoise Potato, Wild Mushroom and Baby Onion Jus
£24

Moules Marinière with Skinny Fries & Mixed Leaf Salad
£14.50

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil
£13.50

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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
£25

Porter House (12oz) **£23** Fillet Steak (8oz) **£23.50** Sirloin Steak (9oz) **£18.50**

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 £3

DESSERTS

Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce
£6

Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own
Orchard Apples & served with Toast & Crackers
£8

Selection of St Elizabeth's Ice Creams & Sorbets with Exotic Fruit Salsa
£6

Rhubarb Crème Brûlée with Ginger Nut Crumbs, Chocolate Ice Cream & Biscotti
£6.50

Hot Dark Chocolate Fondant with Chunky Honeycomb and Vanilla Bean Ice Cream
£7

Our Amazing Grand Assiette of Chocolate; 5 different Chocolate Desserts (why not share?)
£11

Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce
£6

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet
£6

Carrot Cake with Berry Compote & Orange Sorbet
£6

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet
£6.50

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