



ST ELIZABETH'S HOUSE

A LA CARTE DINNER

This is today's 4 course dinner menu, it reflects the seasons of the year and market choices. 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 ^{(G)(D)(V)}

£6.95

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

£8.95

Chicken Liver Parfait with Apple & Cider Chutney, Toasted Homemade Bread ^(G)

£8.95

Sautéed King Prawns with a Mussel Bisque and Basil Pesto ^{(G)(D)}

£10.95

Duo of Melon with Mixed Berry Compote, Parma Ham & refreshing Sorbet ^{(G)(D)(V)}

£8.50

Prosciutto, Candied Walnuts and Blue Cheese Salad with Olives and a light Mustard Dressing ^{(G)(D)}

£8.95

Local Moules Marinière; Mussels cooked with White Wine ^{(G)(D)}

£10.50 (£19.50 as a Main Course)

Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil ^{(G)(D)}

£10.95



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

Pan Fried Sea Bass with Caper Crushed Potatoes
(or Chunky Chips) with Ratatouille Vegetables and Lobster Bisque ^{(G)(D)}

£22.95

Crispy Oven Braised Pork Belly with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables ^(G)

£19.50

Chicken Stroganoff; Strips of Chicken Pan Fried
with our very own Sauce, served with Rice & Seasonal Vegetables ^(G)

£21.95

Roasted Rump of West Country Lamb with Basil Pesto Mashed Potatoes,
Char grilled Baby Gem Lettuce and Baby Onion Jus ^{(G)(D)}

£21.00

Pan-fried Chicken Breast with a Stilton & Port Sauce or Peppercorn Sauce,
Dauphinoise Potatoes & Seasonal Vegetables ^(G)

£18.95

Duck à l'orange; Gressingham Duck Breast with Creamy Mashed Potato, Braised Red Cabbage, Bok
Choi and Orange Jus ^(G)

£21.50

Gnocchi with Sun Blushed Tomato, Roasted Red Pepper, Toasted Pine Nuts and Baby Spinach ^{(V)(Vegan)}

£17.95

Mediterranean Vegetable Tart with new Potatoes, Asparagus and Seasonal Vegetables ^{(V)(Vegan)(D)}

£17.95

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 ^{(G)(D)} **£33.00**

Fillet Steak (8oz) ^{(G)(D)} **£30.00**

Sirloin Steak (9oz) ^{(G)(D)} **£24.00**

All of our Steaks are served with Vine Tomatoes, Mushrooms, Salad Garnish & Chunky Chips

Add a Sauce:

Stilton & Port: £4.95.

Peppercorn: £4.95

Béarnaise: £4.95

Garlic & Herb Butter: £3.95

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kindly suggest 10%



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DESSERTS

Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce ^(V)

£7.50

Selection of British Cheeses with Chutney, Apple & Celery served with Crackers ^{(G)(V)}

£9.95

Selection of St Elizabeth's Ice Creams & Sorbets with Exotic Fruit Salsa ^{(G)(D)(V)}

£7.50

Vanilla Crème Brûlée with Shortbread and Strawberry Ice Cream ^{(G)(V)}

£7.50

Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce ^(V)

£7.50

Mixed Berry Cheesecake with Fruit Compote & Raspberry Sorbet ^(V)

£7.50

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet ^{(G)(V)}

£7.50

Chocolate Mousse, Candied Oranges and Blood Orange Sorbet on a bed of Chocolate Soil ^(G)

£8.50

^(G) = Gluten Free or can be adapted to Gluten Free

^(D) = Dairy Free or can be adapted to Dairy Free

^(V) = Vegetarian



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