



## 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 <sup>(G)(D)(V)</sup>  
**£6.95**

Crispy Goat's Cheese Spring Roll with Beetroot Puree, Tomato & Basil Pesto Salad <sup>(V)</sup>  
**£8.95**

Chicken Liver Parfait with Apple & Cider Chutney, Toasted Homemade Bread <sup>(G)</sup>  
**£8.95**

Sautéed King Prawns with a Mussel Bisque and Basil Pesto <sup>(G)(D)</sup>  
**£10.95**

Duo of Refreshing Melon with Mixed Berry Compote, Parma Ham & Mango Sorbet <sup>(G)(D)(V)</sup>  
**£8.50**

Curried Local White Crab with Pink Grapefruit and fresh Pea Shoots <sup>(G)(D)</sup>  
**£9.95**

Local Moules Marinière; Mussels cooked with White Wine <sup>(G)(D)</sup>  
**£10.50 (£19.50 as a Main Course)**

Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil <sup>(G)(D)</sup>  
**£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 Hand Cut Chips) with Ratatouille Vegetables and Lobster Bisque <sup>(G)(D)</sup>

**£22.95**

Crispy Oven Braised Pork Belly with Wholegrain Mash Potato, Apple Puree & Seasonal Vegetables <sup>(G)</sup>

**£19.50**

Beef Stroganoff; Strips of Fillet Steak Pan Fried  
with our very own Sauce, served with Rice & Seasonal Vegetables <sup>(G)(D)</sup>

**£21.95**

Roasted Rump of West Country Lamb with Basil Pesto Mashed Potatoes,  
Char grilled Baby Gem Lettuce and Baby Onion Jus <sup>(G)(D)</sup>

**£21.00**

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

**£18.95**

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

**£21.50**

Wild Mushroom Tagliatelle with Parmesan and White Truffle Oil <sup>(V)</sup>

**£17.95**

Garden Pea Risotto with Char Grilled Baby Gem, Parmesan, Rocket and White Truffle Oil <sup>(G)(D)(V)</sup>

**£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 <sup>(G)(D)</sup>

**£33.00**

Porter House (12oz) <sup>(G)(D)</sup> **£30.00**   Fillet Steak (8oz) <sup>(G)(D)</sup> **£30.00**   Sirloin Steak (9oz) <sup>(G)(D)</sup> **£24.00**

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 £4.95**

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kindly suggest 10%



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## A LA CARTE DINNER

### DESSERTS

Bread & Butter Pudding with Rum & Raisin Ice Cream <sup>(V)</sup>

**£7.50**

Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce <sup>(V)</sup>

**£7.50**

Selection of British Cheeses with Chutney, Apple & Celery served with Crackers & Toast <sup>(G)(V)</sup>

**£9.95**

Selection of St Elizabeth's Ice Creams & Sorbets with Exotic Fruit Salsa <sup>(G)(D)(V)</sup>

**£7.50**

Rhubarb Crème Brûlée with Shortbread and Vanilla Ice Cream <sup>(G)(V)</sup>

**£7.50**

Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce <sup>(V)</sup>

**£7.50**

Mixed Berry Cheesecake with Fruit Compote & Raspberry Sorbet <sup>(V)</sup>

**£7.50**

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet <sup>(G)(V)</sup>

**£7.50**

<sup>(G)</sup> = Gluten Free or can be adapted to Gluten Free

<sup>(D)</sup> = Dairy Free or can be adapted to Dairy Free

<sup>(V)</sup> = Vegetarian



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