



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 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

£6.95

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

£8.95

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

£8.95

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

£10.95

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

£8.50

Curried Local White Crab with Pea Panna Cotta, Pink Grapefruit and fresh Pea Shoots

£9.95

Local Moules Marinière; Mussels cooked with White Wine

£10.50 (£19.50 as a Main Course)

Pan-fried local Scallops with Celeriac Puree, Crispy Pork Belly and Smoked Olive Oil

£10.95

MAINS

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

£22.95

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

£19.50

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

£21.95

Roasted Rump of West Country Lamb with Basil Pesto Mashed Potatoes,
Char grilled Baby Gem Lettuce and Baby Onion Jus

£21.00

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

£18.95

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

£21.50

Wild Mushroom Tagliatelle with Parmesan and White Truffle Oil

£17.95

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

£17.95

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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BOUTIQUE HOTEL

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
£33

Porter House (12oz) **£30** Fillet Steak (8oz) **£30** Sirloin Steak (9oz) **£24**

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

DESSERTS

Bread & Butter Pudding with Rum & Raisin Ice Cream and Crème Anglaise
£7.50

Warm Chocolate Brownie with Clotted Cream & Chocolate Sauce
£7.50

Selection of 4 Westcountry Cheeses with Homemade Chutney, Fresh Celery, our own
Orchard Apples & served with Toast & Crackers
£9.95

Selection of St Elizabeth's Ice Creams & Sorbets with Exotic Fruit Salsa
£7.50

Rhubarb Crème Brûlée with Ginger Nut Crumbs, Chocolate Ice Cream & Biscotti
£7.50

Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce
£7.50

Mixed Berry Cheesecake with Raspberry Jelly, Fruit Compote & Raspberry Sorbet
£7.50

Coconut Panna Cotta with Exotic Fruit Salsa and Mango Sorbet
£7.50



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