

A LA CARTE

* All prices shown below are an additional supplement to either the two, three or four course Table d' hôte menu. Please allow approximately 10-15 minutes when ordering these dishes.

A LA CARTE PRICES

2 Courses	30.00 plus supplement price(s)
3 Courses	35.00 plus supplement price(s)
4 Courses	40.00 plus supplement price(s)

STARTERS

KING PRAWN COCKTAIL	7.95
Little gems, Marie Rose sauce	
SCOTTISH SMOKED SALMON & DEVON CRAB PLATE	7.95
Lemon mayonnaise, pickled cucumber	
KING SCALLOPS.....	7.95
Pea purée, black pudding, parma ham	
A BOWL OF DEVON MUSSELS.....	7.95
White wine & garlic butter	
SMOKED CREDITON DUCK.....	7.50
Apple slaw, pickles, soy & honey	

STEAKS

8OZ WESTCOUNTRY FILLET STEAK.....	10.50
Portobello mushroom, vine tomatoes, onion rings, thick cut chips	
8OZ WESTCOUNTRY SIRLOIN STEAK.....	8.50
Portobello mushroom, vine tomatoes, onion rings, thick cut chips	

MAIN DISHES

DOVER SOLE	12.95
Nut brown butter	
MARKET FISH OF THE DAY.....	8.50
Samphire butter	
DUCK BREAST	9.50
Cavolo nero, blackberries, parkin	
BEEF Tournedos	10.50
Wild mushrooms, truffle oil, béarnaise sauce	
LOBSTER THERMIDOR.....	20.50
(Subject to availability with 24 hours notice)	
VULSCOMBE GOAT'S CHEESE & PEA RISOTTO (V).....	No Supplement
Pine kernels, garden mint	

Please inform us if you have a food allergy that we should be aware of