

# 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 .....	28.00 plus supplement price(s)
3 Courses .....	33.00 plus supplement price(s)
4 Courses .....	38.00 plus supplement price(s)

## STARTERS

PAN FRIED KING SCALLOPS .....	5.95
Spring onions, chorizo, garlic & tomato chutney	
SMOKED DUCK.....	5.95
Blood orange, watercress, lime, stem ginger & mustard seed dressing	
SMOKED SALMON & PRAWN PLATTER .....	5.50
Cognac dressing, lemon, brown bread & butter	
QUICKES CHEDDAR & PARMA HAM FRITTER .....	5.50
Quince jelly, endive, roasted walnuts	

## MAIN DISHES

BUTTER ROASTED SKATE WING .....	9.50
Caper berries, shrimps, white wine	
GRILLED FILLETS OF SEABASS.....	9.50
Jumbo prawns, baby spinach, pernod velouté	
ROAST HALF DUCKLING .....	9.50
Orange & golden raisin sauce, ginger bread	
MEDALLIONS OF WESTCOUNTRY BEEF .....	9.50
Black pudding, roughfort & wild mushrooms	
PAN ROASTED CANNON OF LAMB.....	9.50
Peas, lettuce, bacon, mint	
LOBSTER THERMIDOR .....	19.95
Fresh lemon, dressed leaves (Subject to availability with 24hrs notice)	
PRIME WESTCOUNTRY 6OZ SIRLOIN STEAK .....	7.50
Tomato, mushrooms, chunky chips, & onion rings	
MIDDLE CUT WESTCOUNTRY 8OZ BEEF FILLET .....	9.50
Tomato, mushrooms, chunky chips, & onion rings	
MIDDLE CUT WESTCOUNTRY 6OZ SIRLOIN STEAK.....	7.50
Tomato, mushrooms, chunky chips, & onion rings	
WHOLE DOVER SOLE.....	11.50
Garlic butter, lemon, parsley	
STILTON, BEAN, RED ONION RISOTTO (V).....	No Supplement
Cashew nuts	

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