

# TABLE D'HOTE

---

Warm Artisan Rolls  
(G) (E) (SU) (S) (SO) (N) (P) **KCAL 565**

\*\*\*\*\*

Soup  
(SU) (C) (D)

Cantaloupe Melon, Prosciutto Crudo, Blueberry Syrup, Rocket  
(SU) **KCAL 448**

Oak Smoked Scottish Salmon, New Potato Salad, Wholemeal Croute, Lemon & Dill Mayo  
(F) (G) (E) (D) (S) (SO) (SU) **KCAL 553**

Oat Crusted Calves Liver, Caper & Ham Butter Sauce, Pickled Raisins  
(G) (E) (D) (SU) (C) **KCAL 447**

\*\*\*\*\*

Fish Pie  
(MO) (CR) (F) (D) (SU) (C) **KCAL 142**

Mango Sorbet  
(D) (E) **KCAL 34**

\*\*\*\*\*

Roast Local Turkey, Pork & Apricot Seasoning, Chipolata, Cranberry Jam  
(G) (E) (SU) (C) **KCAL 605**

Slow Cooked Local Pork Belly, Hogs Pudding, Stem Broccoli, Roast Apple Purée, Cider Sauce  
(G) (E) (D) (SU) (C) **KCAL 1005**

Fillets of Seabass, Pearl Barley Risotto, Prawns, Sauternes Sauce  
(F) (CR) (D) (SU) (G) **KCAL 601**

Linguine, Aubergine Ragout, Grana Padano  
(G) (D) (SU) (SU) **KCAL 520**

\*\*\*\*\*

All our main dishes are served with  
Fondant Potatoes, Baby New Potatoes, Parsnips, Glazed Carrots, Mangetout  
(SU) (D) **KCAL 328**

Or  
Side Salad & Baby New Potatoes  
(M) (E) (G) (SU) (S) (SO) **KCAL 298**

1 COURSE £27.50 | 2 COURSES £37.50 | 3 COURSES £45 | 4 COURSES £50

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY  
(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available

# A L A CARTE

**Guests on dinner inclusive terms will receive a 50% discount on the listed prices**

.....  
Scottish Smoked Salmon & Devon Crab Plate, Lemon & Dill Mayonnaise £17.00 **KCAL 241**  
**(F) (CR) (E) (SU)**

King Scallops, Pea Purée, Serrano Ham, Kale Oil, Pickled Apple £17.50 **KCAL 543**  
**(MO) (SU) (D) (N) (P)**

Devon Mussels, Devon Red Cider Cream, Garlic Ciabatta £16 **KCAL 500**  
**(G) (SO) (SU) (S) (MO) (F) (D)**

Tiger & Greenland Prawn Cocktail, Marie Rose Sauce £17.00 **KCAL 519**  
**(F) (CR) (D) (G) (S) (SO) (SU) (E)**

Tomato & Mozzarella Salad, Basil, Pickled Shallots, Balsamic £12.50 **KCAL 207**  
**(D) (SU)**

\*\*\*\*\*

8oz Fillet of Westcountry Beef £38.50 **KCAL 773**  
10oz Westcountry Sirloin Steak £35 **KCAL 841**  
Both Served with Chunky Chips, Portobello Mushroom, Vine Tomatoes,  
Beer Battered Onion Rings  
**(D) (G) (SU)**

Grilled Dover Sole, Nut Brown Butter £38 **KCAL 475**  
Served on or off the Bone  
**(D) (SU) (F)**

Crediton Duck Breast & Confit Leg, Orange & Spices £34.00 **KCAL 535**  
**(D) (C) (SU)**

Monkfish & Tiger Prawn Coconut Curry £33 **KCAL 1469**  
Madras Almonds, Basmati Rice  
**(F) (S) (D) (C) (SU) (N) (P) (CR)**

Local Calves Liver, Pancetta, Onion Jam, Mustard Seed Mash £29.50 **KCAL 778**  
**(M) (D) (SU)**

Devon Dressed Crab, Coleslaw, Side Salad, French Fries £32 **KCAL 697**  
**(F) (SU) (D) (CR) (M)**

Local Lobster, Thermidor Sauce or chilled with Garlic Aioli £60 **KCAL 1045**  
Order 24 hours in Advance  
**(CR) (D) (M) (SU) (E) (F)**

**Table D'hôte Starter £12.50 | Table D'hôte Dessert £11**

**(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY**  
**(N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) - PEANUTS (L) - LUPIN**

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available

# DESSERT & CHEESE MENU

---

Espresso Martini Tiramisu

(G) (E) (D) (SU) (SO) KCAL 616

Steamed Lemon Sponge, Vanilla Custard, Blueberries

(G) (E) (D) (SU) (SO) KCAL 753

Warm Chocolate Brownie, Peanut Butter Parfait

(G) (E) (D) (SU) (SO) (N) (P) KCAL 948

Blackberry & Ginger Mess

(D) (G) (E) (SU) KCAL 1104

Fresh Fruit Salad

Clotted Cream or Pouring Cream

(D) KCAL 270

Ice Cream & Sorbet Selection

(G) (D) (E) (N) (P) (SO) KCAL 360

Godminster Cheddar,  
Vintage Organic Cheddar, Matured Up to 12 Months

\*\*\*\*\*

Devon Blue Cheese

A Smooth Slightly Crumbly Cow's Milk Cheese,  
Matured Between 3-6 Months

Somerset Brie,

Vegetarian Rennet Cheese Made With Cow's Milk,  
Matured in 6 Weeks

Ticklemoor Goat

A Semi Hard Cheese Made From Goats Milk, It has a Lemony Freshness

With Local Fruit Chutney, Apple Celery, Grapes & Roasted Walnuts, Artisan Biscuits

(D) (G) (C) (SU) (S) (N) (M) (P)

(D) - DAIRY (G) - GLUTEN (M) - MUSTARD (E) - EGG (MO) - MOLLUSCS (CR) - CRUSTACEAN (C) - CELERY (N) - NUTS (F) - FISH (SU) - SULPHUR DIOXIDE (S) - SESAME (SO) - SOYA (P) PEANUTS (L) - LUPIN

May contain traces of allergens. Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free

Adults need around 2000 Kcal a day

A vegetarian and vegan menu is also available