

# COLOURS BAR

## BISTRO MENU

### STARTERS

<b>SOUP OF THE DAY</b> (C) (D) (G) (E) (S) (SO)	<b>£10</b>
With a warm bread roll. Please ask for today's selection.	
<b>SMOKED SALMON &amp; CRAB PLATE</b> (F) (CR) (E) (SU) 241 Kcal	<b>£18</b>
Lemon & dill mayonnaise	
<b>TOMATO &amp; MOZZARELLA SALAD</b> (D) (SU) 207 Kcal	<b>£14</b>
Basil pickled shallots and balsamic dressing	
<b>CHICKEN LIVER PARFAIT</b> (G) (D) (E) (SU) (SO) (S) 289 Kcal	<b>£14</b>
Chutney and sourdough	
<b>TIGER &amp; GREENLAND PRAWN COCKTAIL</b> (CR) (E) (D) (G) (S) (SO) (SU) (F) 495 Kcal	<b>£18.50</b>
Little gems, Marie Rose sauce	
<b>KING SCALLOPS</b> (MO) (D) (SU) 487 Kcal	<b>£18.50</b>
Pea purée, Serrano ham, kale oil, pickled apple	
<b>LOCAL MUSSELS</b> (G) (SO) (S) (MO) (SU) (D) 620 Kcal	<b>£17.50</b>
Devon cider cream, garlic ciabatta	

### SALADS & PASTA

<b>CLASSIC CAESAR SALAD</b> (E) (F) (G) (SO) (S) (D) 728 Kcal	<b>£14</b>
Cos lettuce, egg, Parmesan, garlic mayonnaise, anchovies	
<b>CHICKEN CAESAR SALAD</b> (E) (F) (G) (SO) (S) (D) 965 Kcal	<b>£19.75</b>
Cos lettuce, chicken breast, egg, Parmesan, garlic mayonnaise, anchovies	
<b>MAC &amp; CHEESE</b> (G) (E) (D) (SU) (C) 1788 Kcal	<b>£18.50</b>
Truffle mushrooms	
<b>VEGAN MAC &amp; CHEESE</b> (G) (C) 323 Kcal	<b>£18.50</b>
Leeks, vegan Applewood Cheddar, focaccia crumbs	
<b>CHARGRILLED SCOTTISH SALMON</b> (D) (F) (E) (SU) (M) (C) 526Kcal	<b>£24</b>
House salad, coleslaw, baby new potatoes	

### FROM THE SEA

<b>FISH OF THE DAY</b>	<b>£27.50</b>
Served with a selection of vegetables and potatoes. Please ask for today's selection.	
<b>BEER BATTERED COD</b> (SU) (G) (E) (F) 1392 Kcal	<b>£25</b>
Pea purée, tartar sauce, chunky chips	
<b>SPICED MONKFISH</b> (M) (F) (CR) (D) (C) (S) 1469 Kcal	<b>£35</b>
Prawn curry, basmati rice	
<b>MOULES FRITES</b> (MO) (SU) (D) 1089 Kcal	<b>£25</b>
Local mussels cooked in cider cream, french fries	
<b>DEVON DRESSED CRAB</b> (CR) (E) (SU) (M) (C) 867 Kcal	<b>£35</b>
Coleslaw, french fries, lemon mayonnaise	

# COLOURS BAR

## BISTRO MENU

### FROM THE LAND

<b>ROAST OF THE DAY</b>	<b>£27.50</b>
Served with a selection of vegetables and potatoes. Please ask for today's selection.	
<b>CREDITON DUCK BREAST &amp; CONFIT LEG</b> (SU) (D) (C) 1002 Kcal	<b>£37.50</b>
Orange and spices, vegetables and potatoes	
<b>10oz WESTCOUNTRY SIRLOIN STEAK</b> (G) (D) (SU) 1315 Kcal	<b>£38.50</b>
Onion rings, vine tomatoes, portobello mushrooms, chunky chips	
<b>8oz WESTCOUNTRY FILLET STEAK</b> (G) (D) (SU) 1247 Kcal	<b>£42.50</b>
Onion rings, vine tomatoes, portobello mushrooms, chunky chips	
<b>CALVES LIVER</b> (M) (D) (SU) 1159 Kcal	<b>£33</b>
Pancetta, onion jam, mustard seed mash	
<b>6oz EXMOOR BEEF BURGER</b> (E) (SU) (S) (M) (P) 1147 Kcal	<b>£24</b>
Award-winning beef burger, brioche bun, lettuce, pickle, relish, french fries	
<b>Add Godminster cheddar cheese</b> 85 Kcal <b>or Devon blue cheese</b> 130 Kcal	<b>+£3</b>
<b>MUSHROOM AND CASHEW NUT WELLINGTON</b> (G) (C) (SU) (N) (P) 299 Kcal	<b>£29</b>
Vegetable bouillon, onion jam, selection of vegetables & potatoes	

### SIDE ORDERS

<b>GARLIC BREAD</b> (G) (D) (SO) (S) 741 Kcal	<b>£5</b>
<b>FRENCH FRIES</b> 543 Kcal	<b>£5.50</b>
<b>CHUNKY CHIPS</b> 474 Kcal	<b>£5.50</b>
<b>BEER BATTERED ONION RINGS</b> (G) (SU) 271 Kcal	<b>£5.75</b>
<b>SIDE SALAD</b> (E) (C) (SU) 36 Kcal	<b>£5.75</b>
<b>STEAMED VEGETABLES</b> (D) 47 Kcal	<b>£6.50</b>
<b>PEPPERCORN SAUCE</b> (D) (C) (SU) 1041 Kcal	<b>£4.50</b>
<b>DEVON BLUE CHEESE SAUCE</b> (D) (C) (SU) 1132 Kcal	<b>£4.50</b>

### DESSERTS

<b>DAILY DESSERT MENU</b> (D) (E) (G) (N) (P) (SO) (SU)	<b>£12.50</b>
Please see our daily changing dessert menu	
<b>YARDE FARM ICE CREAM</b> (G) (D) (E) (P) (SO) (N)	<b>1 SCOOP £5.50</b>
Strawberry, vanilla, chocolate, salted caramel, mint	<b>2 SCOOP £8.25</b>
304 Kcal for 3 scoops	<b>3 SCOOP £10.50</b>

Please be aware that food is only served in our Colours Bar Bistro 6:00pm - 9:00pm.

Guests on dinner inclusive terms receive a £32 allowance to be used towards this menu.

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens.  
Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

(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