

TABLE D'HOTE

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

Soup
(SU) (C) (D)

Pea Panna Cotta, Devon Crab, Pickled Apple
(D) (SU) (CR) (E) **KCAL 569**

Chicken Liver Pâté, Local Fruit Chutney, Focaccia Toast
(G) (E) (D) (SU) (S) (SO) **KCAL 442**

Browned Goats Cheese, Pear, Scone, Cumberland Sauce
(G) (E) (D) (SU) (M) **KCAL 750**

Fish Pie
(F) (D) (SU) (C) **KCAL 570**

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

Roast Loin of Local Pork, Pork & Apricot Seasoning, Roast Apple Purée, Cider, Cabbage
(E) (D) (SU) (C) **KCAL 601**

Creedy Carver Duck Breast, Confit Leg, Sweet Potato Fondant, Kale, Spiced Red Wine
(D) (SU) (C) **KCAL 675**

Grilled Fillets of Plaice, Shellfish Bouillabaisse, Fennel Jam
(F) (CR) (MO) (C) (SU) **KCAL 780**

Caramalised Red Onion Tarte Tatin, Feta, Watercress
(G) (SU) **KCAL 891**

All our main dishes are served with
Sauté Potatoes, Baby New Potatoes, Leeks, Carrots, Green Beans
(SU) (D) **KCAL 328**

Or
Side Salad & Baby New Potatoes
(M) (E) (G) (SU) (S) (SO) (D) **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 £18.50 **KCAL 241**
(F) (CR) (E) (SU)

King Scallops, Pea Purée, Serrano Ham, Kale Oil, Pickled Apple £18.50 **KCAL 543**
(MO) (SU) (D) (N) (P)

Devon Mussels, Devon Red Cider Cream, Garlic Ciabatta £17.50 **KCAL 500**
(G) (SO) (SU) (S) (MO) (F) (D)

Tiger & Greenland Prawn Cocktail, Marie Rose Sauce £18.50 **KCAL 519**
(F) (CR) (D) (G) (S) (SO) (SU) (E)

Tomato & Mozzarella Salad, Basil, Pickled Shallots, Balsamic £14.00 **KCAL 207**
(D) (SU)

8oz Fillet of Westcountry Beef £42.50 **KCAL 773**
10oz Westcountry Sirloin Steak £38.50 **KCAL 841**
Both Served with Chunky Chips, Portobello Mushroom, Vine Tomatoes,
Beer Battered Onion Rings
(D) (G) (SU)

Grilled Dover Sole, Nut Brown Butter £42.00 **KCAL 475**
Served on or off the Bone
(D) (SU) (F)

Crediton Duck Breast & Confit Leg, Orange & Spices £37.50 **KCAL 535**
(D) (C) (SU)

Monkfish & Tiger Prawn Coconut Curry £35.00 **KCAL 1469**
Madras Almonds, Basmati Rice
(F) (S) (D) (C) (SU) (N) (P) (CR)

Local Calves Liver, Pancetta, Onion Jam, Mustard Seed Mash £33.00 **KCAL 778**
(M) (D) (SU)

Devon Dressed Crab, Coleslaw, Side Salad, French Fries £35.00 **KCAL 697**
(F) (SU) (D) (CR) (M)

Local Lobster, Thermidor Sauce or chilled with Garlic Aioli £65.00 **KCAL 1045**
Order 24 hours in Advance
(CR) (D) (M) (SU) (E) (F)

Table D'hôte Starter £13.50 | Table D'hôte Dessert £12.50

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DESSERT & CHEESE MENU

Coffee Panna Cotta, Coffee Cake, Coffee Ice Cream

(G) (E) (D) (SU) (N) (P) (SO) KCAL 479

Browned Lemon Tart, Champagne Jelly, Berry Sorbet

(G) (E) (D) (SU) (SO) KCAL 497

Steamed Ginger Cake, Rhubarb & Custard

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

Chocolate & Cherry Mess

(E) (D) (SU) KCAL 1004

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 Chutney, Grapes & Artisan Biscuits

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

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