

TABLE D'HOTE

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

Soup of the Day
(SU) (C) (D)

Scottish Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise
(G) (E) (D) (SU) (SO) (S) (F) (CR) **KCAL 462**

Blue Cheese Tart, Onion Jam, Honey Fig, Rocket
(G) (E) (D) (SU) **KCAL 701**

Tea Smoked Duck, Duck Parfait, Carrot & Orange
(D) (SU) (E) **KCAL 301**

King Scallop, Peas, Parma Ham
(D) (SU) (MO) **KCAL 189**

Champagne Sorbet
(SU) **KCAL 34**

Westcountry Beef Fillet, Maple Glazed Shoulder, Stilton Bon Bon, Stem Broccoli, Merlot Sauce
(G) (E) (D) (SU) (C) **KCAL 833**

Guinea Fowl Breast, Pork, Sage & Apricot Farci, Vegetable Nage, Pearl Barley
(D) (SU) (C) (E) **KCAL 535**

Grilled Sea Bream Fillets, Lobster Thermidor, Tortellini, Buttered Samphire
(F) (CR) (D) (SU) (M) (G) (E) **KCAL 596**

Artichoke & Caramelised Onion Risotto, Deep Fried Somerset Brie
(D) (E) (G) (SU) (C) **KCAL 1333**

All our main dishes are served with
Hasselback Potatoes, Baby New Potatoes, Glazed Carrots, Sugar Snap Peas, Baby Corn
(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

À LA 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)

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

Chocolate Ganache, White Chocolate Ice Cream, Hazelnuts,
Toffee Sponge Crumb
(G) (E) (D) (SU) (SO) (N) (P) KCAL 840

Blackberry & Apple Trifle, Pistachio, Apple Gel,
Shortbread Biscuit
(G) (E) (D) (SU) (SO) KCAL 632

Warm Treacle Tart, Cointreau Custard, Clotted Cream
(G) (E) (D) (SU) (S) KCAL 891

Eton Mess
(D) (E) (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

Ticklemore 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)

(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

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