

TABLE D'HOTE

Warm Artisan Bread

(G) (E) (D) (SU) (S) (SO) (N) (P) **KCAL 565**

Soup of the day

(SU) (C) (D)

Oak Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise

(G) (E) (D) (SO) (SU) (S) (F) (CR) **KCAL 462**

Chicken & Pistachio Parfait, Piccalilli, Date Purée

(D) (SU) (C) (M) (N) (P) **KCAL 255**

Aged Parmesan Tart, Pickled Pear, Walnut Dressing, Micro Celery

(G) (E) (D) (SU) (N) (P) **KCAL 701**

King Scallop, Cauliflower Purée, Chorizo Butter

(D) (SU) (MO) **KCAL 201**

Champagne Sorbet

(SU) **KCAL 34**

Westcountry Beef Fillet, Maple Glazed Shoulder, Pink Peppercorn Sauce, Onion Purée

(G) (D) (SU) (C) **KCAL 833**

British Lamb Cannon, Shank Bon Bon, Cabbage, Red Wine

(G) (E) (D) (SU) (C) **KCAL 706**

Grilled Sea Bass Fillets, Crayfish Risotto, Prosecco Velouté

(F) (CR) (D) (SU) (M) (G) (E) **KCAL 606**

Courgette Katsu Curry, Basmati Rice, Mango Chutney

(G) (E) (D) (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 & New Potatoes

(M) (E) (G) (SU) (S) (SO) (D) **KCAL 298**

1 COURSE £30 | 2 COURSES £40 | 3 COURSES £50 | 4 COURSES £55

(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 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 £19.50
(F) (CR) (E) (SU)

King Scallops, Pea Purée, Serrano Ham, Kale Oil, Pickled Apple £19.50
(MO) (SU) (D) (N) (P)

Tiger & Greenland Prawn Cocktail, Marie Rose Sauce £19.50
(F) (CR) (D) (G) (S) (SO) (SU) (E)

Tomato & Mozzarella Salad, Basil, Pickled Shallots, Balsamic £14.75
(D) (SU)

8oz Fillet of Westcountry Beef £45.00
10oz Westcountry Sirloin Steak £40.00
Both Served with Chunky Chips, Portobello Mushroom, Vine Tomatoes,
Beer Battered Onion Rings
(D) (G) (SU)

Grilled Dover Sole, Nut Brown Butter £45.00
Served on or off the Bone
(D) (SU) (F)

Crediton Duck Breast & Confit Leg, Orange & Spices £40.00
(D) (C) (SU)

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

Local Calves Liver, Pancetta, Onion Jam, Mustard Seed Mash £35.00
(M) (D) (SU)

Devon Dressed Crab, Coleslaw, Side Salad, French Fries £37.00
(F) (SU) (D) (CR) (M)

Local Lobster, Thermidor Sauce or chilled with Garlic Aioli £70.00
Order 24 hours in Advance (Sunday Orders Require 48 Hours in Advance)
(CR) (D) (M) (SU) (E) (F)

Table D'hôte Starter £14.00 | Table D'hôte Dessert £12.75

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DESSERT MENU

Saturday

White Chocolate Crèmeux, Passion Fruit, Shortbread

(G) (E) (D) (SU) KCAL 582

Lemon Tart, Raspberries, Water Ice, Curd

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

Steamed Toffee Sponge, Toffee Apples, Black Treacle Custard, Clotted Cream

(G) (E) (D) (SU) KCAL 991

Mango, Mint & Coconut 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

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CHEESE MENU

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

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