

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 £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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