

# TABLE D'HOTE

Warm Artisan Bread & Flavoured Butter

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

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Soup

(SU) (C) (D)

Oak Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise

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

Blue Cheese Parfait, Fig Chutney, Brioche

(G) (D) (SU) (SO) **KCAL 447**

Crisp Pork Belly, Celeriac Remoulade, Apple Purée, Soy, Honey

(G) (E) (D) (C) (SO) (M) **KCAL 501**

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King Scallop, Parsnip, Apple, Cumin

(D) (MO) **KCAL 194**

Champagne Sorbet

(SU) **KCAL 34**

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Westcountry Beef Fillet, BBQ Glazed Shoulder, Beef Fat Chips, Mushroom Ketchup

(G) (D) (SU) (C) **KCAL 899**

Creedy Carver Duck Breast, Leg Hash, Pak Choi, Plum & Red Wine

(D) (SU) (C) **KCAL 565**

Grilled Sea Trout, Saffron Almond & Brioche Sauce, Caviar Potatoes

(F) (D) (G) (SO) (N) (P) (SU) **KCAL 690**

Devon Blue Mac & Cheese, Caramelised Onions, Walnut Crumb

(G) (D) (SU) (C) (N) (P) **KCAL 1788**

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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, Lemon & Dill Mayonnaise, Capers, Exmoor Caviar £19.50

(F) (E)

Tiger Prawn Cocktail, Marie Rose Sauce, Little Gems, Ciabatta Toast £19.50

(G) (E) (F) (CR) (SU) (SO) (S)

Devon Crab Tian, Citrus Fruits, Pickled Cucumber, Land Cress £19.50

(CR) (E) (SU)

King Scallops, Celeriac, Apple, Serrano Ham £19.50

(D) (MO) (SU)

Grilled Halloumi Cheese, Tomato, Onion, Olives, Rocket £14.95

(D) (SU)

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8oz Westcountry Fillet Steak £45.00

10oz Westcountry Sirloin Steak £40.00

Both Served with Chunky Chips, Grilled Mushroom, Vine Tomatoes,  
Beer Battered Onion Rings

(D) (G) (SU)

Pan Fried Duck Breast, Sweet Potato Chips, Cherry Sauce £40.00

(D) (SU) (C)

Grilled Dover Sole, Nut Brown Butter £45.00

Served On or Off the Bone

(D) (F)

Dressed Local Crab, Salad, Citrus Mayo, French Fries £37.00

(CR) (M) (G) (SU) (SO) (E)

Monkfish & Tiger Prawn Coconut Curry, Madras Almonds, Basmati Rice £35.00

(F) (CR) (D) (SU)

Calves Liver, Mustard Seed Pomme Purée, Onion Jam, Smoked Bacon £35.00

(M) (D) (SU)

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 £15 | Table D'hôte Dessert £14

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## DESSERT MENU

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Chocolate & Hazelnut Tart, Passion Fruit  
**(G) (E) (D) (SU) (N) (P) KCAL 579**

Blackberry Parfait, Warm Lemon Sponge, Honeycomb  
**(G) (E) (D) (SU) (SO) KCAL 534**

Creamed Rice Pudding, Cardamom, Pistachio,  
Wine Soaked Dates & Apricots  
**(D) (SU) (N) (P) KCAL 726**

Mango & Malibu Mess  
**(D) (E) (SU) KCAL 1104**

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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PEANUTS (L) – LUPIN

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# CHEESE MENU

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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)**

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