

TABLE D'HOTE

Warm Artisan Rolls
(G) (E) (D) (SU) (S) (SO) (C) (N) (P)

Soup
(D) (SU) (C)

Oak Smoked Salmon & Prawn Plate, Tomato & Brandy Mayonnaise
(G) (E) (D) (SU) (S) (SO) (F) (CR)

Gammon Ham & Chicken Terrine, Prune Purée, Pickled Shimeji Mushrooms
(G) (E) (D) (SU)

Provence Vegetable & Herb Tart, Black Garlic Ketchup, Parmesan Cream
(G) (E) (D) (SU) (C)

King Scallop, Thai Prawn Curry, Puffed Rice
(C) (SU) (MO) (D) (CR)

Champagne Sorbet
(SU)

Roast Leg of British Lamb, Buttered Local Asparagus, Pickled Shallots, Lamb Fat Crumb, Port Wine Jus
(D) (SU) (C) (G) (S) (SO)

Westcountry Beef Fillet, Maple Glazed Shoulder, Roast Onion Purée, Pink Peppercorn Sauce
(G) (D) (SU) (C)

Filletts of Seabass, Crayfish in Chive Butter, Cider Sauce, Samphire
(F) (CR) (D) (SU) (C)

Leek & Chestnut Potato Gnocchi, Ticklemore Goats Cheese
(N) (P) (G) (C) (SU)

All our main dishes are served with
Hasselback Potatoes, Baby New Potatoes, Carrots, Mangetout, Baby Corn
(SU) (G) (D)

Or

Side Salad & Baby New Potatoes
(M) (E) (G) (SU) (S) (SO)

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

Please inform us if you have a food allergy that we should be aware of
A vegetarian and vegan menu is also available
Adults need around 2000 Kcal a day

A L A CARTE

Guests on dinner inclusive terms will receive a 50% discount on the listed prices

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Scottish Smoked Salmon & Devon Crab Plate, Lemon & Dill Mayonnaise £17.00 **KCAL 241**
(F) (CR) (E) (SU)

King Scallops, Pea Purée, Serrano Ham, Kale Oil, Pickled Apple £17.50 **KCAL 543**
(MO) (SU) (D) (N) (P)

Devon Mussels, Devon Red Cider Cream, Garlic Ciabatta £16 **KCAL 500**
(G) (SO) (SU) (S) (MO) (F) (D)

Tiger & Greenland Prawn Cocktail, Marie Rose Sauce £17.00 **KCAL 519**
(F) (CR) (D) (G) (S) (SO) (SU) (E)

Tomato & Mozzarella Salad, Basil, Pickled Shallots, Balsamic £12.50 **KCAL 207**
(D) (SU)

8oz Fillet of Westcountry Beef £38.50 **KCAL 773**

10oz Westcountry Sirloin Steak £35 **KCAL 841**

Both Served with Chunky Chips, Portobello Mushroom, Vine Tomatoes,
Beer Battered Onion Rings
(D) (G) (SU)

Grilled Dover Sole, Nut Brown Butter £38 **KCAL 475**
Served on or off the Bone
(D) (SU) (F)

Crediton Duck Breast & Confit Leg, Orange & Spices £34.00 **KCAL 535**
(D) (C) (SU)

Monkfish & Tiger Prawn Coconut Curry £33 **KCAL 1469**
Madras Almonds, Basmati Rice
(F) (S) (D) (C) (SU) (N) (P) (CR)

Local Calves Liver, Pancetta, Onion Jam, Mustard Seed Mash £29.50 **KCAL 778**
(M) (D) (SU)

Devon Dressed Crab, Coleslaw, Side Salad, French Fries £32 **KCAL 697**
(F) (SU) (D) (CR) (M)

Local Lobster, Thermidor Sauce or chilled with Garlic Aioli £60 **KCAL 1045**
Order 24 hours in Advance
(CR) (D) (M) (SU) (E) (F)

Table D'hôte Starter £12.50 | Table D'hôte Dessert £11

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DESSERT & CHEESE MENU

Crème Brûlée, Shortbread

(D) (SU) (G) (E)

Dark Chocolate Ganache, Orange Jelly,
Water Ice, Warm Sponge

(D) (SU) (G) (E)

Creamed Rice Pudding, Malibu, Mango, Coconut, Mint

(D) (SU)

Peach & Passion Fruit Mess

(E) (D) (SU)

Fresh Fruit Salad
Clotted Cream or Pouring Cream

(D)

Ice Cream & Sorbet Selection

(G) (D) (E) (N) (P) (SO)

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 Fruit Chutney, Apple Celery, Grapes & Roasted Walnuts, Artisan Biscuits

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

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