

A La Carte Menu

To Start

Baked Goats Cheese and Red Onion Tartlet £ 14.95

Served with Apple and Candied Walnut Salad

Smoked Trout Pate £ 11.95

*Served with Pickled Vegetable, Beetroot, Saffron Mayonnaise and
Melba Toast*

Seasonal Seafood Platter £ 19.95

*Served with Crab, Smoked and Poached Salmon, Prawns and
Mackerel with Fresh Salad*

Shredded Confit Duck Tian £ 12.95

Served with Spaghetti Vegetable Salad, Soy and Chilli Dressing

Poached Baby Pears £ 11.95

*Served with Mix Berry Compote, Raspberry Sorbet
and Vanilla Syrup*

For your Main Course

Grilled Whole Lemon Sole on the Bone £ 38.95

*Served with New Potatoes, Tenderstem Broccoli, Charred Lemon
and Caper Parsley Butter*

Seasonal Seafood Platter £ 34.95

*Served with Crab, Smoked and Poached Salmon, Prawns and
Mackerel with Fresh Salad*

Pan Fried Cornfed Chicken £ 31.95

*Served with Wild Mushroom and Asparagus Risotto, Charred
Asparagus and Thyme Jus*

Pan Fried Duck Breast £ 32.95

*Served with Dauphinoise Potatoes, Red Wine Shallot, Asparagus
and Madeira Sauce*

Slow Roasted Lamb Shank £ 28.95

*Served with Mash Potato, Roasted Root Vegetables
and Sticky Rosemary Jus*

From the Grill

Choice of Grilled Steak

8oz Sirloin £ 38.95, 8oz Ribeye £ 42.95

*Served with any side, Onion Rings, Roast Tomato and Peppercorn
Sauce*

*All meats used are of the finest quality and will be served pink
unless otherwise requested.*

Side Dishes

Thick Cut or French-Fried Potatoes

Herb Whipped Potatoes

Truffle Oil and Parmesan Chips

A Selection of Market Vegetables and Potatoes

Green Salad

Vegetarian Main Course

Baked Feta and Provençale Vegetables Cannelloni £ 22.95

Served with Dressed Salad

Roasted Butternut Squash and Red Onion Pithivier £ 23.95

Served with Dressed Leaves and Herb Cream

Wild Mushroom and Confit Tomato Gnocchi £ 21.95

Served in a Herb Cream Sauce with Picked Herbs

The Finale

Seasonal Fresh Fruit Salad in a Brandy Basket £ 10.95

*Served with Devon Clotted, Double Cream
or Vanilla Ice Cream*

Milk Chocolate Mousse £ 13.95

Served with Meringue and Black Cherry Compote

Frozen Iced Nougat £ 10.95

Served with Candied Walnuts and Berry Compote

A Selection of Homemade Ice Creams and Sorbet

One Scoop £ 4.95, Two Scoops £ 6.95

or Three Scoops £ 9.95

Served on Tuile Biscuits

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A Selection of West Country Cheeses £ 14.95

Served with Biscuits, Grapes, Celery and Chutney

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Freshly Ground Rich Roast Coffee £ 6.95

Tea or Herbal Infusion

Served with Petit Fours

Liqueur Coffee £ 13.95

Served with Cream and Petit Fours

All Prices are inclusive of Value Added Tax at the current rate.

Complimentary Valet Parking for Restaurant Guests