

A la Carte Menu

Starters & Light Dishes

- Tian of shelled Prawns & white Crabmeat,**
served simply with fresh Lemon & Mayonnaise **£12.95** ⁽¹⁾⁽²⁾⁽³⁾⁽⁴⁾⁽⁹⁾⁽¹⁰⁾
- Roasted Figs, with Creamed Goats Cheese, Balsamic Reduction** **£8.50** ⁽⁷⁾⁽¹²⁾
- Seared Scallops, Garlic, Parsley & Lemon Butter** **£14.50**
⁽⁷⁾⁽¹⁴⁾
- Citrus cured Salmon with pickled Ginger, Citrus Syrup** **£12.95**
⁽¹⁾⁽⁴⁾⁽⁶⁾⁽¹²⁾
- Bang Bang Chicken with a Garlic, Sweet Chilli,**
Coriander & Sesame Dressing **£9.50**
⁽¹⁾⁽³⁾⁽⁵⁾⁽⁶⁾⁽⁹⁾⁽¹⁰⁾⁽¹¹⁾⁽¹²⁾
- Homemade Soup of the Moment** **£7.50**
⁽⁷⁾⁽⁹⁾

Main Dishes

- Lobster, Scallops & King Prawn Thermidor, finished with Breadcrumbs & Cheese,**
Dauphinoise Potato **£39.95** ⁽¹⁾⁽²⁾⁽⁴⁾⁽⁷⁾⁽⁹⁾⁽¹⁰⁾⁽¹²⁾⁽¹⁴⁾
- Steamed fillet of Turbot & King Prawns, with Shitake & King Oyster Mushrooms, a**
Truffle Butter Cream Sauce, Dauphinoise Potato **£34.50** ⁽²⁾⁽⁴⁾⁽⁷⁾⁽⁹⁾
- Fillet of Seabass sautéed with Pine Nuts, Mint, Garlic, Tomatoes, Spring Onion,**
Olive Oil, Dauphinoise Potato **£28.50** ⁽⁴⁾⁽⁷⁾⁽⁸⁾
- Baked Aubergine & Spinach filled Paccheri Pasta, with a trio of Cheeses, Tomato**
Ragu **£19.95** ⁽¹⁾⁽³⁾⁽⁷⁾⁽⁹⁾⁽¹²⁾
- Confit of Duck, Honey roasted Vegetables,**
Spiced Plum Sauce, Dauphinoise Potato **£21.50** ⁽⁷⁾⁽⁹⁾⁽¹²⁾
- Dartmoor Rib Eye Steak 9-10oz with a Green Peppercorn Sauce,**
Burnt Tomato, Dauphinoise Potato **£37.95**
⁽⁷⁾⁽⁹⁾⁽¹⁰⁾⁽¹²⁾
- Pan roasted Noisettes of Dartmoor Lamb, deep fried Cauliflower, Redcurrant & Red**
Wine Sauce, Dauphinoise Potato **£32.50**
⁽¹⁾⁽⁷⁾⁽⁹⁾⁽¹²⁾

All dishes are served
with complimentary Bread & Butter
⁽¹⁾⁽⁵⁾⁽⁷⁾⁽⁸⁾⁽¹¹⁾⁽¹³⁾

Side Dishes

- Extra Bread £3.00 ^(see above) Olives £4.50
- Mixed Salad £4.80 ⁽⁹⁾⁽¹⁰⁾⁽¹²⁾ Skinny Chips £3.70 Peas £3.20 ⁽⁷⁾
- Creamed Leeks & Bacon £4.80 ⁽⁷⁾ Melange of Green Vegetables £4.90 ⁽⁷⁾
- Steamed Spinach £4.90 ⁽⁷⁾

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Homemade Desserts all at £8.95

Chocolate Orange Ganache with whipped Cream

(3)(7)(12)

Lord Randall's steamed Apricot Pudding with Marmalade Sauce & Clotted Cream

(1)(3)(7)(12)

Eton Mess – Taylor's version with Vodka macerated Strawberries,
whipped Cream & our own Meringues

(3)(7)(12)

Crème Caramel Panna Cotta

(1)(7)(8)(12)

Chef's Cheeses of the Moment £13.95

with Quince Jam, Grapes & Biscuits

(1)(6)(7)(8)(9)(11)(12)

Dessert Wines & Ports ⁽¹²⁾

Berton Vineyard Botrytis Semillon – NSW Australia - 100ml glass £7.00

Deep & golden, rich & honeyed with flavours of pear, apple & apricot.

Maury Grenat – France - 100ml glass £7.95

A delicious red dessert wine tasting of prunes and pairing well with chocolate or cheese.

Torcolato, Maculan – Veneto, Italy 100ml glass £8.50

Brilliantly original wine, with aromas of apricots, orange blossom and amaretti, a decadently rich mid-palate, and an elegant, refreshing almondy finish.

Campbells Rutherglen Muscat – Australia - 100ml glass £11.50

Heart-warming, tasting of fig, toasted almond and black muscatel. Sweet and sticky.

Taylor's Late Bottled Vintage Ruby Port 50ml glass £3.50

Ruby red, full bodied & fruity with blackcurrant & cherry aromas. ⁽¹²⁾

Taylor's (10 Year old) Tawny Port 50ml glass £5.20

Matured for 10 years in oak, gives this port a subtle nuttiness with ripe berry flavours and mellow notes of chocolate.

Coffees & Teas

All served with homemade Chocolate Brownies ⁽¹⁾⁽³⁾⁽⁷⁾

Italian roast Americano with or without Caffeine £3.80 Cappuccino £4.10

Single or Double Espresso £3.00/£3.70 Flat White £4.50 Café Latte £4.50

Extra Shot of Coffee £1.00 Liqueur Coffees £7.50 Yorkshire Breakfast Tea £3.50

Peppermint/Chamomile/Earl Grey Tea £3.80

We have a super range of after dinner drinks available on our wine list