

## 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)
- Marinated Wild Mushrooms with Serrano Ham £8.50**
- Roasted Figs, with Creamed Goats Cheese, Balsamic Reduction £8.50** (7)(12)
- Crab Thermidor with Garlic Toast £14.50**  
(1)(2)(4)(7)(9)(10)(12)(13)
- 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

- Red Thai Monkfish Curry, with Coconut, Cream & crispy fried Vegetables,**  
served with steamed Jasmine Rice **£32.50** (4)(7)(8)(9)(12)
- Steamed fillet of Plaice & King Prawns, with Shitake & King Oyster Mushrooms, a  
Truffle Butter Cream Sauce, Dauphinoise Potato £29.50** (2)(4)(7)(9)
- Pan fried Fillet of Seabass with a sticky Teriyaki Glaze, Chilli Sesame Seed Dressing,  
stir fried Vegetables, Jasmine Rice £28.50** (1)(4)(7)(11)
- 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,  
mulled Plum Sauce, Parmentier Potatoes £21.50** (7)(9)(12)
- Dartmoor Rib Eye Steak 9-10oz with a Green Peppercorn Sauce,  
Burnt Tomato, Parmentier Potatoes £37.95**  
(7)(9)(10)(12)
- Pan roasted Noisettes of Dartmoor Lamb, deep fried Cauliflower, Redcurrant & Red  
Wine Sauce, Parmentier Potatoes £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 Cointreau Mandarins

(3)(7)(12)

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

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

**Roast spiced Plums** – with a Port Wine Sauce, Mascarpone & our own Meringues

(3)(7)(12)

**Crème Caramel Panna Cotta**

(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)

**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.

**Vondeling "Sweet Carolyn" – Paarl, South Africa** 100ml glass £10.50

Flavours of bright pineapple, ripe apricots & honeyed marmalade from Muscat d'Frontignan grapes. Delicious with soft cheese & spicy but sweet desserts.

**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