

A la Carte Menu

Starters & Light Dishes

- Seared Scallops with Serrano Ham,
Red Pepper Pesto £14.50** (7)(8)(14)
- Coarse Game Terrine, Onion Jam, toasted Brioche £8.50**
(1)(3)(7)(8)(9)
- Creamed Goats Cheese with Medjool Dates, seeded Biscuits & Port Wine Syrup £9.50**
(7)(11)(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**
(4)(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)
- Pan seared Loin of Cod, with a Cream & Saffron Sauce, Spring Vegetables &
Dauphinoise Potato £26.50** (4)(7)(9)(12)
- 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 Cauliflower cheese, Potato & Leek Pie,
Godminster Cheddar Sauce, tender stem Broccoli £22.50** (1)(7)(9)
- Confit of Duck, Honey roasted Vegetables,
mulled Plum Sauce, Dauphinoise Potato £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 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)

Warm Pear & Almond Frangipane with Double Cream
(3)(7)(8)

Baileys Mudslide Liquid Dessert a blend of Baileys Irish Cream, Vodka, Expreé Coffee Liqueur & Double Cream topped with shaved Chocolate **£9.90** (7)(12)

Chef's Cheeses of the Moment £13.95

with Quince Jam, Grapes & Biscuits

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

After Dinner Drinks (12)

Berton Vineyard Botrytis Semillon – NSW Australia - 100ml glass £9.90
Deep & golden, rich & honeyed with flavours of pear, apple & apricot.

Chateau Bastor-Lamontagne – Sauternes, France 2016 -100m Glass £10.50
Citrus attack with more exotic notes of guava and creamy peach with a hint of honey from the semillion.

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 £5.40
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