

A la Carte Menu

Starters & Light Dishes

**Seared Scallops with Serrano Ham,
Red Pepper Pesto £14.50**

(7)(8)(14)

Serrano Ham, Watermelon, Star Anise marinated Apple, Fennel Syrup £10.95

(12)

Creamed Goats Cheese with roast Beetroot, seeded Biscuits & Port Wine Syrup £9.50

(7)(11)(12)

**Tian of shelled Prawns & Crab,
served simply with fresh Lemon & Mayonnaise £13.95**

(1)(2)(3)(4)(9)(10)

Citrus cured Salmon with pickled Ginger, Citrus Syrup £12.95

(4)(12)

**Bang Bang Chicken with a Garlic, Sweet Chilli,
Coriander & Sesame Dressing £10.50**

(1)(3)(5)(6)(9)(10)(11)(12)

Homemade Soup of the Moment £8.25

(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 Pine Nuts, Mint, Garlic, Red Onion, Tomatoes
& Olive Oil, Dauphinoise Potato £28.50**

(4)(7)

**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 £24.95**

(7)(9)(12)

**Dartmoor Rib Eye Steak 9-10oz with a Green Peppercorn Sauce,
Burnt Tomato, Parmentier Potatoes £38.50**

(7)(9)(10)(12)

**Pan roasted Noisettes of Dartmoor Lamb, deep fried Cauliflower, Redcurrant & Red
Wine Sauce, Parmentier Potatoes £33.85**

(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 £4.75

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)

Allergens present: (1) Gluten: wheat, oats, barley, rye, soy sauce (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy beans (7)
Milk (8) Nuts (9) Celery & celeriac (10) Mustard (11) Sesame (12) Sulphur dioxide (13) Lupin (14) Molluscs

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Homemade Desserts all at £8.95

Chocolate Raspberry Ganache with Framboise Liqueur, fresh Raspberries & Mascarpone

(3)(7)(12)

Lord Randall's steamed Apricot Sponge Pudding

with Marmalade Sauce & Clotted Cream

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

Taylor's version of Eton Mess – with Vodka macerated Strawberries, whipped Cream & 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, Expre 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 £12.50

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 £3.90 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