

A la Carte Menu

Starters

Crab filled Conchiglioni Pasta - a blend of Crab, white Onion, Peppers, Cream & White Wine, finished with a Tomato Sauce & Parmesan **£15.75**

(1)(2)(4)(7)(9)(12)

Pan-fried Scallops & King Prawns with Garlic Butter **£15.50**

(2)(7)(12)(14)

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

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

Glazed Figs with creamed Goats Cheese, Beetroot Syrup **£11.50**

(7)

Homemade Soup of the Moment **£8.25** (7)(9)

Main Courses

Monkfish Tail dusted with Curry Spices, finished with a Curry Butter Cream Sauce, sautéed Red Peppers & Onions & with Rice **£34.50**

(4)(6)(7)(10)

Pan-fried fillet of Seabass with a Dressing of fresh Oregano, Sea Salt, Olive Oil & Garlic, sun-blushed Tomatoes, Caper Berries, Spring Onion & Samphire, Dauphinoise Potato **£32.50**

(4)(6)(7)

Spinach, Mushroom & Ricotta stuffed Conchiglioni Pasta Shells, Baked with a Tomato & Oregano Sauce with Mozzarella and Parmesan **£23.95**

(1)(6)(7)(9)(12)

Roast Loin of Lamb, Elderberry & Port Wine Sauce, Celeriac Purée, battered Cauliflower, Dauphinoise Potato **£36.95**

(1)(7)(9)(12)

Dartmoor Rib Eye Steak 9-10oz with pan juices & a Cream & Green Peppercorn Sauce, Dauphinoise Potato **£38.50**

(6)(7)(9)(10)(12)

All dishes are served with complimentary Bread & Butter

(1)(5)(6)(7)(8)(11)(13)

Side Dishes

Extra Bread **£3.00** (see above) Olives **£4.95**(6) Mixed Salad **£4.80**(6)(9)(10)(12)
Skinny Chips **£3.70**(6) Peas **£3.20** (7) Creamed Leeks & Bacon **£4.80** (6)(7)
Melange of Green Vegetables **£4.90** (7) Steamed Spinach **£5.20** (7)

A 10% service charge will be applied to your bill, for parties of 5 or more.

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 £9.50

Salted Caramel Chocolate Ganache, caramelised Hazelnuts
(3)(7)(8)

Lord Randall's steamed Apricot Sponge Pudding
with Marmalade Sauce & Clotted Cream
(1)(3)(7)(12)

Vanilla Panna Cotta with Hedgerow Fruits
marinated in a Vodka & pink Elderflower Syrup
(7)(12)

Baileys Mudslide Liquid Dessert a blend of Baileys Irish Cream, Vodka, Expré Coffee
Liqueur & Double Cream topped with shaved Chocolate **£9.90** (6)(7)(12)

Chef's Cheeses of the Moment £14.50
with Quince Jam, Grapes & Biscuits
(1)(6)(7)(8)(9)(11)(12)

After Dinner Drinks (12)

Berton Vineyard Botrytis Semillon – NSW Australia - 100ml glass £11.25
Deep & golden, rich & honeyed with flavours of pear, apple & apricot.

Chateau Bastor-Lamontagne – Sauternes, France 2016 -100m Glass £12.85
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 £14.75
Heart-warming, tasting of fig, toasted almond and black muscatel. Sweet and sticky.

Taylor's Late Bottled Vintage Ruby Port 50ml glass £4.50
Ruby red, full bodied & fruity with blackcurrant & cherry aromas. (12)

Taylor's (10 Year old) Tawny Port 50ml glass £6.00
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 our delicious homemade Chocolate Brownies (1)(3)(7)

Italian roast Americano with or without Caffeine £4.50 Cappuccino £4.70
Single or Double Espresso £3.50/£4.20 Flat White £4.95 Café Latte £4.95
Extra Shot of Coffee £1.40 Liqueur Coffees £8.80 Yorkshire Breakfast Tea £4.10
Peppermint/Chamomile/Earl Grey Tea £4.40

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

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