

A la Carte Menu

Starters

Pan-fried Scallops & King Prawns with Garlic Butter £15.50
(2)(7)(12)(14)

Crab Thermidor with Garlic Toast £15.75
(1)(2)(4)(6)(7)(9)(10)(12)(13)

**Bang Bang Chicken with a Garlic, Sweet Chilli,
Coriander & Sesame Dressing £10.50**
(1)(3)(5)(6)(9)(10)(11)(12)

**Wild Mushrooms marinated with Garlic & Rosemary, served on toasted
Brioche with melting Goats Cheese £11.50**
(1)(3)(6)(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 Herbs, Sea Salt, Olive Oil
& Garlic, sun-blushed Tomatoes, Lilliput Capers, Spring Onion & Samphire,
Dauphinoise Potato **£32.50**
(4)(6)(7)

Mushroom & Aubergine Shepherd's Pie,
with Chick Peas, Onions, Peppers, Red Wine & Sun blushed Tomatoes,
Potato Mash, Godminster Cheddar Crisp, Cream & Cep Sauce **£23.95**
(6)(7)(9)(12)

Roast Loin of Lamb, Mulberry & Port Wine Sauce, Celeriac Purée, battered
Cauliflower, Dauphinoise Potato **£36.95**
(1)(6)(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.

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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)

Warm Pear & Almond Frangipane
with Berry Purée & Double Cream
(1)(3)(7)(8)(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)

Espresso Martini a blend of Vodka, Espresso Coffee & Expré Coffee Liqueur
(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